

THE SUGAR MAPLE GAZETTE



THE ADKISON-CARPENTER FAMILY NEWSLETTER

VOLUME IV, NUMBER 1

OCTOBER 1999

A BOUNCING BABY BOY

A New Family Member!



CLEVELAND—Morgan Dean was born July 9, 1998 at Metro Health Medical Center in Cleveland, Ohio. Mother is Lori Baxter, and father is Harold Dean Garretson, Jr., of North Carolina. Welcome, Morgan! ♡

"10TH ANNIVERSARY"

⑩ REUNION ⑩

Family Gathers for Food and Fun

by Anne Baxter

DROOP MOUNTAIN—The tenth Adkison-Carpenter reunion was held August 14, 1999 at Droop Mountain Battlefield State Park. Approximately 75 people attended. Many did not sign in. There were many new faces and many of our "regulars" were missing. Among those attending were Freeman and Nellie Adkison and Sue Kinnison, Buck-(see REUNION, page 2)

WE'VE GOT A WINNER!

Winning Combination of Pumpkin and Apricot "Takes the Cake" in Family Dessert Contest



The Sugar Maple Gazette is pleased to announce that Judith Baxter of Oak Park, Illinois has won first place in our blind-judged "Best Family Dessert of All Time" contest! Her delicious recipe for Golden Pumpkin and Apricot Layer Cake is featured in this issue, and is just right for your autumn gatherings.

Honorable Mentions go to:

Anne Baxter: Elder Lace Cookies

Lena Baxter: Granny's Fudge

Mabel Kramer Irvine: Cherries in the Snow

Loretta Kramer: Decadent Fudge Cake

All of these and many more delicious recipes appear in *The Sugar Maple Family Dessert Cookbook*, available for \$10 (includes postage) from Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Congratulations to all our winners—and keep cookin'! ☐

REUNION

(continued from page 1)

eye; **Jennifer, Rodney, Tiffany, and Ashly Stalder**, Clarksburg; **Genevieve Hunt, Glen Jean, Wesley Adkison, Anne, Lori, Taylor, and Morgan Baxter, Bill, Patsy, and Brian Mason, Carol Pendleton, Jamie and Joey Sacra, Rhonda White**, Hillsboro; **Mike Blake** and family, Renick; **Evelyn McClure**, Salem; **Betty Carpenter**, Scott Depot; **Gayle and Maly Harmen**, Colorado Springs, Co.; **Gaylon Sheets**, Pueblo, Co.; **Jeff Thompson and Patti Vance**, Ashtabula, Oh.; **Jo Barnett**, Williamsfield, Oh.; **James and Bonnie Baxter**, Salisbury, N.C.; **Wanda Park**, Ridgway, Pa.; **Della Kerchinski**, St. Marys, Pa.; **Jason Mills**, Johnson City, Tenn.; **Megan Turner**, Memphis, Tenn.; **Helen Mills**, Nashville, Tenn.; **Tonya and Bryce Ailor**, Newport, Tenn.; **Darius, Donna, Brianna, and D.J. Holt**, Parrottsville, Tenn.; **Larry, Charlotte, John, and Mary Whitt**, Hampton, Va.; **Lisa, Ron, Justin, Austin, Barb, Robbie, Troy, and Wanda Hansford**, **Patty McIntyre and William Walker**, Jacoba and Delbert Thompson, Hayes, Va.; **Bennie and Edna Short**, Rhoadesville, Va.; **Jackie Brinkley, Gladys Carpenter** and **Lucille Whitt**, Williamsburg, Va.

There was an abundance of good food. **Bill Mason** cooked, and **Helen Hunt Mills** led us in singing. An auction was held after the meal. The \$217.50 made will go toward reunion expenses. Games and contests were enjoyed, as well as catching up on family news. A business meeting was held—details later. Balloons were released from the tower side in memory of our deceased family members.

We plan to meet June 17, 2000 at the same place, perhaps earlier in the day. Some have suggested 10 a.m. See you there!

TREASURER'S REPORT

by Dawn Peck

PREVIOUS BALANCE	-\$23.55
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DONATIONS

7/12/99: from Gaylon Sheets	\$25.00
9/18/99: from Judy Baxter	\$20.00
9/18/99: from Steve Smith	\$20.00
TOTAL DONATIONS	\$65.00

EXPENSES

6/29/99: newsletter photocopies	-\$18.86
6/29/99: 55 envelopes	-\$2.75
7/1/99: postage	-\$31.28
TOTAL EXPENSES	-\$52.89

CURRENT BALANCE (as of 9/30/99)

-\$11.44

Many thanks to those who have so generously donated to the newsletter! Remember, the above balance does not include expenses from this issue, so please send in a donation if you can—especially since we are still “in the red.” Send your contributions to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

WHAT WENT WRONG?



This is the story of four people: Everybody, Somebody, Anybody, and Nobody. There was an important job to be done and Everybody was sure that Somebody would do it. Anybody could have done it, but Nobody did it. Somebody got angry because it was Everybody's job. Everybody thought that Somebody would do it. But Nobody asked Anybody. It ended up that the job wasn't done, and Everybody blamed Everybody, when actually Nobody asked Anybody. ®

HALLOWEEN FUN

How to Carve a Pumpkin

Submitted by Anne Baxter

Here are step-by-step tips from expert pumpkin carver Walt Stoneburner. Try a traditional funny or scary jack-o'-lantern face, or even a lifelike depiction of a celebrity or a loved one!

Cut a six-sided lid from the top of a washed and dried pumpkin, keeping your knife angled to prevent the lid from falling in. Scoop out the insides with a large spoon. Scrape the wall you plan to carve about an inch thick.

Make a drawing or tracing of your design on a piece of paper. Tape the paper onto the pumpkin. Mark the pattern with a series of thumbtack holes. Remove the paper, and spread flour in the holes to make the design stand out.

Carve the design with a pumpkin carving saw or a small knife, keeping the blade perpendicular to the surface. Begin at the center of the pattern, since the pumpkin shell weakens with each cut.

When finished, place the pumpkin, carved part down, in a tub of cold water, and let soak until the flesh is firm. Afterwards, spread petroleum jelly thinly on the exposed edges to keep the pumpkin plump.

G'DAY, PROF

Mathematicians Go Down Under



AUSTRALIA—Judy Baxter and Steve Smith spent the month of July in Australia, and had a wonderful trip. The first week, while recovering from jetlag, they hiked in Kakadu National Park in the Northern Territory and had one full day in Darwin. (see AUSTRALIA, page 5)



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MISSION STATEMENT: To exchange news, ideas, and sundries among family members; to promote familywide good will.

FOUNDER Anne Baxter

EDITOR-IN-CHIEF Dawn Williams Peck

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As Thanksgiving approaches, all of us here at *The Sugar Maple Gazette* wish to express our thanks to all our loyal readers—and submitters! ☺

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INTERVIEW WITH THE CHEF
 ☺☺☺☺☺☺☺☺☺☺☺☺

The Sugar Maple Gazette is delighted to provide the following interview with our "Family Dessert Contest" prizewinner!

THE SUGAR MAPLE GAZETTE: How did you learn to cook?

JUDY BAXTER: I learned at Mom and Granny's knees. These wonderful cooks taught me to experiment, be creative, and not take a recipe too seriously.

TSMG: Describe one of your favorite food-related childhood memories.

JB: At the "prank" age, my brothers and I put a plastic spider in the mashed potatoes. Of course then we had to be sure not to get the spider ourselves when the potatoes were passed.

TSMG: What are your favorite foods to cook?

JB: Anything with chocolate in it.

TSMG: Are they the same as your favorite foods to eat?

JB: Absolutely!

TSMG: What can you tell us about your prizewinning recipe?

JB: I found the recipe in *Bon Appétit* magazine and it sounded interesting. I was looking for something to serve at an autumn party and it was perfect. It's my favorite recipe that does not have chocolate in it, and I make it every time I need an interesting cake.

TSMG: What three people from history would you most like to invite to dinner?

JB: Hypatia, Sonia Kovalevsky, and Emmy Noether because these women were ground breakers in their fields of mathematics. Each helped pave the way for access for women to university education and the mathematics disciplines. ☺

"BLUE RIBBON" RECIPE

GOLDEN PUMPKIN AND APRICOT LAYER CAKE

For an extra-fancy presentation, place leaf-shaped apricot cutouts on this cake. Place several dried apricots between sheets of plastic wrap, and flatten with a rolling pin. Then cut out leaf shapes from the apricots with scissors.

Cake:

2 c. cake flour
 2 t. baking powder
 2 t. cinnamon
 1/2 t. allspice
 1/2 t. baking soda
 1/4 t. salt
 1/2 c. apricot purée
 3/4 c. canned solid pack pumpkin
 1/4 c. buttermilk
 3/4 c. unsalted butter, room temperature
 1 1/2 c. sugar
 3 lge. eggs, room temperature
 2 t. vanilla extract

Frosting:

1 1/4 lbs. cream cheese, room temperature
 2 1/2 c. powdered sugar
 1/2 c. apricot purée
 1/3 c. canned solid pack pumpkin
 1/2 t. cinnamon
 1/2 t. allspice
 Dried apricot cutouts (optional)

Cake: Preheat oven to 350°F. Butter three 9" x 1 1/2" round cake pans. Dust pans with flour. Sift first 6 ingredients into med. bowl. Blend apricot purée, pumpkin and buttermilk in sm. bowl. Using electric mixer, beat butter in lge. bowl until fluffy. Gradually add sugar, beating until well blended. Add eggs 1 at a time, beating well after each addition. Mix in vanilla. Mix in dry ingredients alter-(see RECIPE, page 6)

DEAR PRUDY

by Prudence Reynolds

Mom Disapproves of Daughter's Halloween Costume

Dear Prudy: My thirteen-year-old daughter, who is normally very mature and responsible for her age, has asked me for permission to dress up as a punk rocker for Halloween. I wouldn't mind the idea so much, except that I've seen the outfit she's come up with: an old leather jacket she wants to borrow from her Uncle Rudy, a spandex miniskirt, her big black Doc Martens, and, worst of all, torn fishnet tights. Also a clip-on nose ring she ordered from some magazine (which she says is "an important part of the look"). She also wants to put a purple, "or maybe green," streak in her hair with one of those temporary dyes.

I realize that this is all in fun, and that the nose ring is just a clip-on and that the hair dye will wash out, but I don't think I could bring myself to let her out of the house dressed like that. She says I'm just being old-fashioned, and that all her friends are going as punk rockers, too. My husband has taken her side with a "you're only young once" sort of attitude (if you ask me, he's starting his midlife crisis). What do you say, Prudy?

Spoilsport Mom

Dear Mom: Perhaps you could convince your daughter to tone down the costume somewhat while sticking with the punk rocker idea. You could also try calling her friends' parents to get their view—after all, it could be that your daughter's friends haven't exactly obtained permission yet either.

(see PRUDY, page 7)

AUSTRALIA

(continued from page 3)

Kakadu will be familiar to anyone who has seen the "Crocodile" Dundee movies. The landscape is almost surreal, with huge (twenty feet high) termite mounds, vegetation that has adapted to both extreme flooding (in their summer months) and extreme drought (in their winter months), and very interesting birds and animal that gather around the billabongs as they shrink during the drought. They saw a crocodile leap into the water, spraying water ten feet into the air; an incredible jabaru stork, both in flight and on the ground; a monitor lizard just a few feet away from the trail; two sea eagles perched near their nest; and of course lots of other birds and some crocodiles and alligators. In Darwin they spent most of their time looking at aboriginal art.

They spent the second week in Melbourne at the conference that was the reason for the trip. Both Steve and Judy were organizers of special sessions at the joint meeting of the American and Australian Mathematical Societies, and both gave talks in different sessions. It was an extremely busy conference. Judy also did a day-long site visit to Deakin University to see the computer system being developed by the university, since she is on the taskforce that is choosing the administrative computer for the University of Illinois. The weekend before the conference they visited a wildlife sanctuary and a small rainforest. Then, after the conference, they drove down Great Ocean Road to a rainforest for a short hike before flying on to Sydney.

At the University of Sydney, Judy gave a talk in the SUTMEG Seminar. They managed to have some incredible meals and see an opera, in addition to visiting the Botanical Garden (see AUSTRALIA, page 6)

AUSTRALIA

(continued from page 5)

and museums. One of the most striking sights was the huge fruit bats that were hanging from trees in the Botanical Gardens. They were wonderful to watch.

The last week was spent snorkeling on the Great Barrier Reef, which is magnificent! The weather wasn't too cooperative, but it was still amazing. ↗

AUTUMN CRAFT

Making a Broomstraw Broom

Here's how to make a decorative broom from broomstraw! The finished broom makes a wonderful autumn decoration to hang on a door or wall, especially when combined with dried ears of corn or other harvest-time items.

Collect broomstraw anytime during the winter after it has shed its blooms. Starting at the bottom, strip off the blades for about 15 inches (this will be the broom handle). Shake well to remove any remaining blooms.

Gather together a bundle of straw about 2 inches thick. Place on waxed paper. Coat the broom handle well with waterproof glue or plastic cement. (Make sure the glue touches each straw at some point.)

About 15 inches from the end, tightly wind a brightly-colored cord around the straw about a dozen times, making a $\frac{3}{4}$ "-wide band. Make another band 3 or 4 inches down the handle. Repeat until you reach the end. To fasten the end of the cord, weave it back and forth between straw ends. When the glue is dry, coat the handle with shellac.

KIDS' COLUMN

Halloween Recipes!

GHOST ON TOAST: Cut out a ghost shape from a slice of American cheese. Place on warm toast, letting the cheese melt.

SPIDER WEB COOKIES: With vanilla icing, drizzle a spiral onto chocolate cookies. Pull a toothpick through the icing in several places, from the center of each cookie outward. For the spider, place a black gumdrop on each cookie. Bend four short pieces of black licorice and place on each side of the gumdrop.

HARVEST SNACK: Combine 10 cups popped popcorn, 1 cup peanuts, and $\frac{2}{3}$ cup light corn syrup. Bake in a rectangular pan at 275° for 30 minutes. Stir in 1 cup candy corn. Let cool completely. ☺

RECIPE

(continued from page 4)

nately with pumpkin mixture, beginning and ending with dry ingredients. Divide batter equally among prepared pans. Smooth tops. Bake cakes until tester inserted into center comes out clean, about 25 min. (cakes will not rise to tops of pans).

Frosting: Using electric mixer, beat cream cheese and sugar in med. bowl until fluffy. Add apricot purée, pumpkin, and spices; beat until blended. Cut around pan sides to loosen cakes. Turn out cakes. Place 1 cake layer on platter. Spread 1 c. frosting over. Top with second cake layer. Spread 1 c. frosting over. Top with third cake layer. Spread remaining frosting over sides and top of cake. Garnish with dried apricot cutouts, if desired. Serves 10-12. ☺

Judith Baxter
Oak Park, Illinois

PRUDY

(continued from page 5)

Dear Prudy: My family has always had a tradition to go to the oldest living relative's house for Thanksgiving, which all of us have done—kids, parents, uncles, aunts, cousins, grandparents, great-uncles and great-aunts, you name it—for as long as I can remember. Well, I got married this summer, and guess what? My new husband's family has the exact same tradition with *their* oldest living relative. We haven't been able to come up with any way to compromise by going to both places, since Thanksgiving dinner is always served at 2:00 p.m. in both families, and one family or the other is bound to end up feeling hurt. What can we do?

Nervous Bride

Dear Bride: Now that you and your husband are married, not just the two of you, but your two families are joined as one. Suggest to your respective relatives that everyone on both sides go to the home of the oldest living relative, regardless of which side of the family he or she comes from originally.



*Send your letters to: Prudence Reynolds,
The Sugar Maple Gazette, c/o Dawn and
Robert Peck, 950 S. Foster Dr. Apt. 23,
Baton Rouge, LA 70806.*

HOMEMADE CLEANERS

These economical, "tried-and-true" cleaners are a great way to do your fall housekeeping!

ALL-PURPOSE CLEANER: Combine 1 gallon warm water, $\frac{1}{2}$ c. vinegar, and $\frac{1}{4}$ c. (continued on next column)

(continued from previous column)

baking soda. Apply with a damp sponge. Let set a few minutes, then wipe.

BATHROOM CLEANER: Wipe down surfaces with a tissue dipped in rubbing alcohol. For the bathtub, sprinkle powdered cleanser [see below] and swipe out the bathtub with a wet broom (this will also clean the broom).

CARPET SHAMPOO: Mix $\frac{1}{2}$ c. mild dish detergent [see below] and 1 pint boiling water. Let cool until mixture gels, then whip into a stiff foam with a mixer. Apply to a small section of carpet with a damp cloth or sponge. Rub gently, then wipe off with a clean cloth. Let dry. (Repeat if needed.)

DISHWASHING DETERGENT: Stir 1 pint grated hard bar soap (or soap scraps) and 1 gallon water in a pot. Heat over medium heat until mixture boils, stirring occasionally until soap dissolves. Lower heat; simmer 10 min., stirring occasionally. Remove from heat; let mixture partially cool. Pour into a clean container and cover tightly. To use, pour about 1 t. liquid into a dishpan of hot water. (Do not use in an automatic dishwasher.)

DISINFECTANT: In a large, clean glass jar, slowly stir 1 pint soap flakes into 6 c. hot water until soap dissolves. Let sit until foam disappears (or remove any suds from the surface). Very slowly pour in 1 pint pine oil, stirring until mixture is thoroughly blended. Store tightly covered. Use diluted with water for general cleaning and disinfecting, or full strength for problem areas.

DUST REMOVER: Wipe surface with a damp (not wet) rag.

(see CLEANERS, page 8)

MORE PUMPKIN RECIPES

For all your fall occasions!

PUMPKIN BARS: Combine 2 c. each flour and sugar, 2 t. baking powder, 1 t. each baking soda, cinnamon, and nutmeg, 1/2 t. each salt and cloves, 1 c. oil, 1 (16 oz.) can pumpkin, and 4 eggs. Beat at med. speed for 2 min. Stir in 1/2 c. each chopped nuts and raisins. Bake in a greased 15" x 10" dish at 350°F. for 25-30 min. or until tester comes out clean. Cool; cut into bars.

PUMPKIN CHEESECAKE: Mix 2 (8 oz.) pkg. softened cream cheese, 1/2 c. each canned pumpkin and sugar, 1/2 t. each vanilla and cinnamon, and dash each ground cloves and nutmeg at medium speed until well blended. Mix in 2 eggs. Pour into 9-inch graham cracker crumb crust. Bake at 350°F. 40 min. or until center is almost set. Cool. Refrigerate 3 hrs. or overnight.

PUMPKIN ICE CREAM: Combine 1 (16 oz.) can pumpkin, 2 c. whipping cream, 1 c. half-and-half, 1/4 c. orange juice, 1 c. brown sugar, 1/2 t. orange peel, 1/4 t. each cinnamon and ginger, and 1/8 t. nutmeg. Freeze in an ice cream maker.

PUMPKIN-ORANGE MUFFINS: In med. bowl, combine 1 1/4 c. flour, 2 t. baking powder, 1/2 each baking powder, salt, and cinnamon, and 1/4 t. cloves. In lge. bowl, beat 1/2 c. shortening, 1/2 c. sugar, 1 c. canned pumpkin, 1/3 c. orange juice, 2 T. orange peel, and 2 eggs. Stir dry ingredients into pumpkin mixture just until moistened. Fold in 1/2 c. each chopped nuts and chopped dates. Bake in 12 greased muffin cups at 400°F. for 18-22 min. or until light golden brown.

(continued on next column)

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MAPLE PUMPKIN PIE: Combine 3/4 c. sugar, 1 1/2 t. *pumpkin pie spice*, 1/2 t. salt, 1 (16 oz.) can pumpkin, 1 c. evaporated milk, 1/2 c. maple syrup, and 2 eggs. Pour into pastry-lined 9-inch pie pan. Bake at 425°F. for 15 min., then at 350°F. for 40-50 min. or until knife inserted near center comes out clean. Cool. Serve with *whipped cream*.

PUMPKIN SOUP: Combine 1 T. each butter and flour in a saucepan. Mix in 3 c. canned pumpkin, 3 c. scalded milk, and 2 T. brown sugar. Add salt, pepper, ginger, and cinnamon to taste. Heat but do not boil. Serve at once. ☺

CLEANERS

(continued from page 7)

WOODEN FLOOR CLEANER: Wash with soapsuds made from a mild soap or dish detergent [see above].

GENTLE LAUNDRY DETERGENT:

Place 1/4 c. soap flakes (or grated soap scraps), 1/4 c. borax, and 1 c. water in a saucepan. Simmer, stirring, until mixture reaches a uniform consistency. Strain into a jar. To use, wash garments in hot water (cold water for woolens) and a small amount of the mixture.

OVEN CLEANER: Wet surfaces, then sprinkle on granulated detergent (or baking soda for light cleaning). Let stand, then wipe or scrub.

POWDERED CLEANSER: Combine equal parts salt and baking soda. Sprinkle on surface, then scrub with a wet rag.

WINDOW CLEANER: Place vinegar in a spray bottle. Spray on windows; wipe with a soft cloth. ☺

THE SUGAR MAPLE GAZETTE



THE ADKISON-CARPENTER FAMILY NEWSLETTER

VOLUME III, NUMBER 4

JULY 1999

THE HAPPY COUPLE

Wedding Bells to Ring
This Summer!

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥
Jeff Hunt and his fiancée, **Hope**, plan to marry August 21. Congratulations, Hope and Jeff! ♥

THE WINDY CITY

Family Members Have Fun-Filled Visit in Chicago Area
by Dawn and Robert Peck

OAK PARK, EVANSTON, OAK BROOK, and CHICAGO, Ill.—Dawn and Robert Peck, along with Seashell and her 9-month-old kittens, visited Judith Baxter (Dawn's mom) and Stephen Smith for a week and a half in May. The kitties loved being at "Grandma's," and can't wait to return! They loved the "change of pace" of being on a trip, and they especially loved running up and down the basement stairs (something they (see WINDY CITY, page 5)

REUNION NEWS...

DROOP MOUNTAIN—The Adkison-Carpenter Family Reunion will be held August 14, 1999, at the Droop Mountain Battlefield State Park. We would like to eat at 1:00 p.m. Due to the lack of electricity, we will not be making coffee this year. A collection for the newsletter won't be taken at the reunion this year, so instead please send your donations to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

THE WEB WE WEAVE

Advisor Is New Master of Website



CHICAGO—Judith Baxter is now the webmaster for the College of Liberal Arts and Sciences website at the University of Illinois at Chicago. All are invited to visit her own page (<http://www.uic.edu/~baxter>), and to send us your own URLs to publish in future newsletters! ☐

FAMILY DESSERT COOKBOOK



To order the charter issue of *The Sugar Maple Family Dessert Cookbook*, filled with many delicious family recipes, please send \$10 per cookbook to:

Dawn and Robert Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806

Postage is included, and a portion of the proceeds will be donated to the family treasury. Enjoy! ☺

✉ IN SEARCH OF... ✉

If you have a current address for: **Esther Adkison, Nancy Williamson Farley, or David and Sharon Hunt**, please "send it on." Thanks so much for your help!

FAMILY DESSERT RECIPE CONTEST



Enter our "Best Family Dessert of All Time" contest! Send us your, or an ancestor's, most spectacular, lip-smacking dessert recipes. If submitting an ancestor's recipe, please include his/her name. Good luck! ☺

THAT'S "WHO" Musicians to Be Biographees

ENGLAND—Dawn Williams and Robert Peck are both to have their professional biographies included in the forthcoming edition of the *International Who's Who in Music and Musicians' Directory*.

TREASURER'S REPORT

by Dawn Peck

PREVIOUS BALANCE.....	\$27.85
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DONATIONS

TOTAL DONATIONS.....	\$0.00
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EXPENSES

4/1/99: newsletter photocopies.....	-\$18.85
4/1/99: 57 envelopes.....	-\$2.85
4/1/99: postage.....	-\$29.70
TOTAL EXPENSES.....	-\$51.40

CURRENT BALANCE (as of 6/28/99):

-\$23.55

Includes expenses up to (not including) this issue. Especially since we're again "in the red," if you are able, please help out by sending in a donation. To ensure that your donations are received and used only for the newsletter, please *don't* bring them to the reunion, but instead send them directly to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Thanks to all for your help and support for the newsletter!



"SWIRLS" OF MUSIC

Composer Featured on Electronic Music Concert

BATON ROUGE—Dawn Williams' composition *sWirlS...*, for electronic tape, was performed on May 13, 1999, at an all-electronic music concert. The "black box" concert was sponsored by the Mid-South Chapter of the National Association of Composers, USA, and was recorded on compact disc.

FAMILY BIRTHDAYS

We would love to "complete" this list of family birthdays for a future newsletter! If yours isn't listed here, please send your birthdate (year optional!) to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

Larry Whitt—January 4
James Baxter—January 21
Robbie Hunt—February 10
Anne Baxter—March 19
Dallas Williams—May 2
Robert Peck—June 5
Jordan Sears—June 6
Denver Sears—June 6
Stephen Smith—June 11
John Baxter—June 24
Lori Baxter-Lowther—July 15
Brianna Holt—July 27
Taylor Baxter-Lowther—August 7
Seashell Peck's kittens—August 11
Gaylon Sheets—September 14
Dawn Peck—September 21
Judith Baxter—November 8
DJ Holt—December 29

We would also like to publish a list of family anniversaries in a future newsletter. So please send us your wedding date!

DEAR PRUDY ☺

by Prudence Reynolds

Daytime TV Takes All Day

Dear Prudy: I have an unusual problem that I don't believe I have seen addressed in your column. I have an addiction—but it's not what you might think. I'm addicted to soap operas. I spend all day either watching soap operas live or taping them on my VCR and (see PRUDY, page 6)



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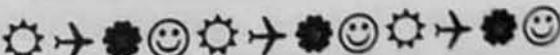
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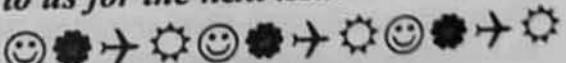
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Don't forget to "write up" your summertime activities and send them to us for the next issue!



KIDS' COLUMN 
"It's 4 U"
BRAIN TEASERS

1. It takes six gardeners at the botanical park three hours to plant twelve trees. If the park hires three more workers, how many trees will be planted in six hours?

2. What two words, formed from different arrangements of the same six letters, can be used to complete the sentence below?

To escape the sun's extreme heat, the tropical island tourists _____ from one _____ area to another.

3. Jim Bob likes peanuts but not squash. He likes beans but not succotash, and he likes turnips but not limas. According to the same logic, will he like beets or lemons?

[Answers are on page 6.]

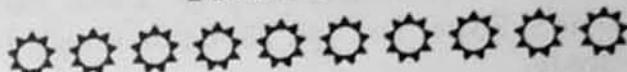
DOWN UNDER
Mathematicians to Give Talks in
Australian Cities



by Judith Baxter

AUSTRALIA—Judith Baxter and Stephen Smith are about to leave for a month in Australia, designed around a joint conference of the American Mathematical Society and the Australian Mathematical Society in Melbourne. Both are organizers of special sessions at the conference, and both will speak at the conference. Judy is speaking in two sessions. They will both also speak in Sydney, and Steve will speak in Newcastle. On top of the official business of the trip will be a short vacation to the Great Barrier Reef.

CELEBRATING
SUMMER EASILY
Put Together an "All-American"
Picnic Basket!



With these simple-to-make recipes, it's easy to prepare a wonderful home-style basket of goodies for a summertime picnic. Be sure to carry the perishable foods in an insulated cooler. For an extra-special picnic, bring along real china dishes, stainless-steel flatware, shatterproof tumblers, and cloth napkins—all of which can be washed and re-used, with no waste! ☺

EGG SALAD SANDWICHES

Mix 6 *hard-cooked eggs (chopped)*, 1 *celery stalk (chopped)*, 1 T. *chopped onion*, $\frac{1}{3}$ c. *mayonnaise*, $\frac{1}{4}$ t. *salt*, and *dash pepper*. Divide among 6 *hard rolls (split)*, topping filling with *lettuce leaves*.

CHEESE SANDWICHES

Spread 6 *hard rolls (split)* with *mayonnaise or mustard*. Top with thin slices of each of the following: *Cheddar*, *Monterey Jack*, and/or *Provolone cheese*; *cucumber*, *green pepper*, *onion*, *tomato*; and *olives*; and with *lettuce leaves*.

POTATO SALAD

Cook $1\frac{1}{2}$ lbs. *potatoes (peeled and cut into $\frac{3}{4}$ -inch chunks)* in $\frac{1}{4}$ c. *water* until tender; drain. Toss with 1 *celery stalk (thinly sliced)*, $\frac{1}{3}$ c. *mayonnaise*, 1 T. *milk*, and 1 t. *vinegar*. *Salt and pepper to taste*.

COLESLAW

Mix $\frac{1}{4}$ c. *sour cream*, 2 T. *mayonnaise*, and *dash pepper*. Toss with 2 c. *shredded cabbage* and 2 T. *chopped onion*. (see PICNIC, next page)

PICNIC

(continued from previous page)

CORN BREAD

Heat oven to 425°F. Combine 1 c. *flour*, 1 c. *cornmeal*, 2 T. *sugar*, 1 T. *baking powder*, and 1/2 t. *salt*. Stir in 1 c. *milk*, 1/4 c. *oil*, and 1 *egg* just until smooth. Pour into greased 8- or 9-inch square pan. Bake 18-22 min. or until toothpick comes out clean.

STRAWBERRY PIE

Cut 2/3 c. + 2 T. *shortening* into 2 c. *flour* and 1 t. *salt* until particles are the size of small peas. Sprinkle in 4-5 T. *ice water*, a tablespoon at a time, tossing with fork until pastry cleans side of bowl. Divide pastry in half; roll out for 9-inch pie.

Heat oven to 425°F. Mix 1/2 c. *sugar* and 1/3 c. *flour*. Stir in 4 c. *sliced strawberries*. Turn into pastry-lined 9-inch pie plate. Sprinkle with 1 T. *lemon juice*; dot with 2 T. *butter*. Cover with top crust; seal, flute, and cut slits. Cover edge with foil (remove during last 15 min. of baking). Bake until crust is brown and juice begins to bubble, 35-45 min.

BROWNIES

Heat oven to 350°F. Melt 1/2 c. *butter* and 4 oz. *unsweetened chocolate*; cool. Beat 4 *eggs* and 1/4 t. *salt* until foamy. Gradually beat in 2 c. *sugar* and 1 t. *vanilla*. Stir cooled chocolate mixture into egg/sugar mixture. Before fully mixed, fold in 1 c. *sifted flour* and 1 c. *walnuts or pecans*. Bake in greased 13 x 9-inch pan about 25 min. Cool before cutting into squares.

LEMONADE

Mix 3 quarts *water*, 1 quart *lemon juice*, and 2 c. *sugar*. ☺

WINDY CITY

(continued from page 1)
don't have at home)

Judy, Steve, Dawn, and Bob went to a concert by the ensemble Music of the Baroque. Judy and Dawn went on a mother-daughter shopping expedition to nearby Oak Brook. Dawn and Bob visited the Adler Planetarium and attended two Chicago Symphony Orchestra concerts. The CSO was having a two-week festival in honor of the composer **Dmitri Shostakovich**, featuring the pre-eminent Russian cellist and conductor **Mstislav Rostropovich**. Judy, Dawn, and Bob went to the Oriental Institute on the very day it reopened after putting in the new ancient Egyptian exhibit. Everyone's favorite artifact was a room-high statue of a Pharaoh. We all also celebrated the upcoming June birthdays of Bob and Steve. Everyone had a wonderful time! ☺

PARENTS' DEFINITIONS



FEEDBACK: The inevitable result when the baby doesn't appreciate the strained carrots.

FULL NAME: What you call your child when you're mad at him.

GRANDPARENTS: The people who think your children are wonderful even though they're sure you're not raising them right.

WHOOPS!: An exclamation that translates roughly into "get a sponge."

HEARSAY: What toddlers do when anyone mutters a dirty word.

INDEPENDENT: How you want your children to be as long as they do everything you say.

WHODUNIT: None of the kids that live in your house.

DUMBWAITER: One who asks if the kids would care to order dessert. ☺

PRUDY

(continued from page 3)

watching them at a later time. At one of my low points, I actually went out and bought a second VCR and hooked it up to my kitchen TV, so as to be able to tape two shows at the same time. Even though I originally started watching soaps just to idle away the time while the kids were at school, it turns out that I now have zero free time. I feel closer to the soap opera characters than I do to my own family and friends, so my social life has really suffered. I've tried unplugging the two VCRs, but missing my shows depressed me so much that I cried all day and still didn't get anything done. Can you help?

Soap Opera Junkie

Dear Junkie: Watching TV isn't usually a major problem, since it should pass the time instead of filling it. Ask yourself these questions: Am I missing work because of soap operas? Does my spouse make it easier for me to watch soap operas? Do I watch soap operas first thing in the morning? Do I watch soap operas alone? In your case, since other areas of your life are neglected, I suggest you get counseling. Good luck, and keep me posted on your progress.

Dear Prudy: I have some relatives who are forever jetting off to faraway places, and then telling everyone about their trips in great detail. Their trips do sound exciting—in fact, so much so, that I find myself growing quite insanely jealous of their adventures, especially in comparison with my own humdrum life. I know they aren't trying to brag, but just to share their experiences. Still, I find myself avoiding them, and always feel a sinking feeling when I read their letters which are so packed with interesting stories.

(continued on next column)

(continued from previous column)

I do love them and don't want to feel this way. What can I do to stop feeling so envious?

Wishing I Could Live Vicariously

Dear Wishing: Try adjusting your attitude and feeling happy for the good fortune of your relatives. In the meantime, if you are able to travel, begin saving your money by giving up non-essentials, so you can go on a trip of your own. Otherwise, you can "visit" faraway places for free by checking travel books, magazines, and videos out of your public library.

Send your letters to: Prudence Reynolds, The Sugar Maple Gazette, c/o Dawn and Robert Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

ELSEWHERE IN THE NEWS...

WEST VIRGINIA and BATON ROUGE—Jeff Hunt graduated from the State Police Academy on June 11....Robert Peck is teaching a graduate seminar on music performance and analysis this summer.

"BRAIN TEASERS" SOLUTIONS

[*Teasers are on page 4.*]

1. *Thirty-six trees. Each worker plants two trees in three hours.*
2. *DASHED, SHADED*
3. *Beets. He likes only foods whose names begin with other words.*

All of us here at The Sugar Maple Gazette send you our best wishes for a happy and fun-filled summer. 'Til October! ☺

THE SUGAR MAPLE GAZETTE



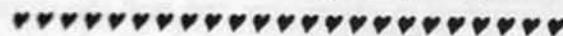
THE ADKISON-CARPENTER FAMILY NEWSLETTER

VOLUME III, NUMBER 1

OCTOBER 1998

"A WHOLE KITTEN KABOODLE"

Our Newest Family Members!



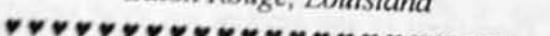
*Dawn and Robert Peck
have the happiness to announce
the birth of Seashell's kittens*



*Baby (girl, tortoise-shell, 4.8 oz.)
Nikolai (boy, red tabby, 5.1 oz.)
René (boy, red tabby, 4.8 oz.)*



*Tuesday, 11 August 1998
9:30 p.m.
Baton Rouge, Louisiana*



FAMILY DESSERT RECIPE CONTEST

We're on the lookout for entries in our "Best Family Dessert of All Time" contest! To enter, send us your, or an ancestor's, most spectacular dessert recipes. If submitting an ancestor's recipe, please include his/her name. Good luck to all! □

FAMILY REUNION no. 9

**Relatives Gather for Fun and
"Catching Up"**

by Anne Baxter

DROOP MOUNTAIN, W. Va.—The ninth Adkison-Carpenter (Williamson) reunion was held June 20 at Droop Mountain Battlefield State Park.

On hand for the festivities were the co-founders Anne (Lorraine) Adkison Baxter and Genevieve Adkison Hunt. The other first cousins attending were Loretta Carpenter Kramer, Leona Carpenter Buterbaugh, Jacoba Carpenter Thompson, and Lucille Carpenter Whitt. We certainly missed Nema, Ernest, John, Helen, Sheila, and Luster.

At least 46 attended and there was enough delicious food for 200. We should think about giving the leftovers to Community Action. Everyone seemed to enjoy themselves. It was a beautiful day in a lovely (see REUNION, page 5)

ANGUS IRVINE

We are very sorry to report the recent passing away of Angus Irvine, husband of Mabel. We send our condolences to his family.

**FAMILY ADDRESSES:
UPDATES**

Helen Hunt Mills
1260 Lynnfield #1
Memphis, TN 38119

Jeanette Stanfill
MT. View HCC
Elkhorn City, KY 41522

Dallas Williams
2826 W. Dickens, 1st floor
Chicago, IL 60622

SPREADING THE WORD
Academics Invited to Speak at
Several Conferences


CHICAGO—**Judith Baxter** is teaching the teaching training course for teaching assistants at the University of Illinois at Chicago, and has two different conference invitations to talk on the topic. One is a 1½-hour talk in Milwaukee in October, at the conference on Preparing for the Future of Higher Education. The other is a 1-hour talk in New Orleans in November, at the International Conference on Technology in Collegiate Mathematics. She and **Stephen Smith** are also both giving different colloquium talks at Bowling Green in November.

TREASURER'S REPORT
by Dawn Peck

PREVIOUS BALANCE	\$12.20
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DONATIONS

8/13/98: proceeds from cookbook sales (\$1.00 per cookbook sold)	\$1.00
TOTAL DONATIONS	\$1.00

EXPENSES

6/25/98: newsletter photocopies	-\$22.89
6/25/98: 50 envelopes	-\$2.53
6/25/98: postage	-\$27.50
TOTAL EXPENSES	-\$52.92

CURRENT BALANCE (as of 9/30/98):
-\$39.72

As you can see, as of September 30 we are, unfortunately, "in the red"—plus, that isn't counting to photocopy and mail the current issue. We will undoubtedly be "in the black" again once I receive the collection that was taken at the reunion, but I still haven't received it. Does anyone know what happened to it? Meanwhile, to ensure that your donations are used for newsletter expenses only, please send them directly to me at this address:

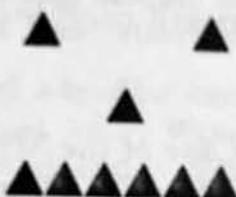
Dawn Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806

Donations in any amount are most welcome and appreciated. Please let me know if you prefer to remain anonymous. Thanks so much for your help!

IN SEARCH OF...

If you have a current address for **Esther Adkison**, **Launa McPherson**, or **Nancy Williamson Farley**, please send it to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Many thanks!

LETTER FROM THE EDITOR



Dear Family:

It's Halloween time again! Bob and I love this time of year—we can never get enough of spooks, goblins, werewolves, etc. So what could be more fitting than an issue of *TSMG* devoted to this "pleasantly chilling" holiday? We have some stories and games relating to Halloween. But be prepared—you may find some things best read with a friend, or in a brightly lit room!

Speaking of Halloween, right now we have our own family mystery—namely, *The Case of the Missing Treasury: or The Mystery of the Vanished Donations*. At this year's reunion, many of you generously gave donations to be used to help cover newsletter expenses. But I still haven't received them, which obviously *doesn't* help with expenses. The newsletter is too expensive to "put out" without help, and, of course, everyone's donations are too hard-earned to have them go to waste. So please help me "solve the case" of what happened to the collection—or if you have it and perhaps forgot to send it on yet, please send it to me right away. And, to ensure that your donations *are* used for the newsletter, please send them to me directly. Many thanks for everyone's help!

And be sure to have a fun, spooky, exciting Halloween!

Happy haunting,

Dawn

Dawn Williams Peck



THE SUGAR MAPLE GAZETTE

*Rooted in West Virginia, Branching over
All the Land*

MISSION STATEMENT: To exchange news, ideas, and sundries among family members, to promote familywide good will.

FOUNDER Anne Baxter

EDITOR-IN-CHIEF Dawn Williams Peck

ASSOCIATE EDITOR Robert Peck

PUBLISHERS Dawn and Robert Peck

ART DIRECTOR Dawn Williams Peck

BUSINESS MANAGER Dawn Williams Peck

CONTRIBUTORS THIS ISSUE Anne Baxter,

Judith Baxter, Dawn Williams Peck, Robert Peck, Prudence Reynolds

BENEFACITOR THIS ISSUE Mabel Kramer Irvine

Published quarterly by The Sugar Maple Press, Inc.

SUBSCRIPTION INFORMATION: Send name and address to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

MOVING? Send change of address to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

SEND SUBMISSIONS AND DONATIONS TO:

Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Submissions may be edited and excerpted. Donations of any amount are very much appreciated, and will be used for newsletter expenses only.



GHOST STORIES

Things That Go Bump in the Night *as told by Dawn Peck*

Everyone loves ghost stories—so, in honor of Halloween, all of us here at *The Sugar Maple Gazette* are eager to present you with some “late-night” stories to read alone or with a friend, by the fire or recited to your scouts on camping trips. In any case, they are guaranteed to make your hair stand on end and your spine tingle!

The Hitchhiking Ghost

Late one night, a man was driving along a lonesome country road that stretched between two farming towns, Eastgate and Avery. He had gone quite some distance without seeing any other cars on the road, and was surprised when he suddenly saw a hitchhiker, a beautiful young woman dressed all in white, at the side of the road. He pulled over and let her in his car. Thanking him, she introduced herself as Sarah Anderson and explained that she had been on her way to Avery when her car had broken down.

It wasn't long before they arrived in Avery, and the young woman asked the man to drop her off at the town cemetery. He was startled, but did as she asked. She got out of the car and quickly disappeared among the gravestones, illuminated by the full moon. The man continued on to the nearest inn.

The next morning during breakfast at the inn, the man mentioned having driven Sarah Anderson into town late the night before. There was a shocked silence throughout the dining room for a moment.

Finally, the innkeeper explained, “But that's impossible. Sarah Anderson was killed one night by a man who picked her up along

(continued on next column)

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that very road, as she was trying to come into town to meet her fiancé so they could be married. She has been dead and buried these past fifteen years out in the Avery Cemetery.”

The Case of the Mysterious Weather Vane

In a seafaring town called Hendersford, a mansion has been owned by the Gibson family for many generations. The architecture is typical of the larger homes of the region: clapboard, three stories high, with Victorian-style gingerbread moldings, four turrets of varying sizes, and a widow's walk overlooking the sea. On the pinnacle of one of the turrets is a weather vane. On first glance it appears ordinary—atop a pole sits a proud-looking iron rooster, over a pair of horizontal crossed bars with a direction at each end. But this weathercock is very unusual indeed.

Regardless of wind direction, even in storms with the fiercest winds, the rooster is always facing the northeast. Many times over the years, members of the Gibson family have attempted to repair the weather vane so that it will correctly indicate the prevailing wind direction. Nothing ever appears to be wrong with the vane; all parts should function normally. But the rooster always then continues to face toward the northeast.

It was not always this way. When the house was built in the early eighteenth century, the weather vane faced whatever direction the wind happened to be blowing. But that all changed one night decades later—the night of the most violent storm in the area in recorded history. At that time, Ezra Gibson, a merchant sailor, was the owner of the mansion. He and his wife, Mary, had been married for only a few months. During Ezra's frequent trips out on (see **GHOST STORIES**, page 8)

REUNION

(continued from page 1)

place. Cooking was done by **Bill Mason**, **Bill Rogers**, and **Peggy Rogers**.

After the meal, a brief but moving memorial service was held, led by **Wanda Hansford**. Balloons were released in memory of **Willie** and **Nema**, **David**, **Cathy**, **Hester** and **Stephanie Adkison**, **Carolyn Adkison** **Carter**, **Ernest** and **John Baxter**, **Winton**, **Claude** and **Cecil Carpenter**, **Earl Hansford**, **Charles Kramer**, and **Lillie McClure**. **Patsy Mason** says she wants to carry on Nema's tradition of attending and enjoying the reunions.

A short business meeting was held. Some loose committees were formed. A collection was taken for the newsletter to send to **Dawn Peck**. It was decided that the next reunion would be August 14, 1999 at 12 noon at Droop.

Some of those in attendance were: **Robert**, **Genevieve**, and **Jeff Hunt**, Glen Jean; **James** and **Bonnie Baxter**, Salisbury, N.C.; **Evelyn** and **Nelson McClure**, Salem; **Patsy**, **Bill**, and **Brian Mason**, Rhonda and Joey Sacra, Anne and John Baxter, Taylor Lowther, Bob and Carol Pendleton, Hillsboro; **Freeman Adkison** and **Kevin White**, Buckeye; **Mildred Jones Stavin**, Seebert; **Betty Carpenter**, Scott Depot; **Loretta Kramer**, Norman, Ok.; **Leona Buterbaugh**, Jacksonville, Fla.; **Lucille Whitt**, Larry Whitt, Bill and Peggy Rogers, Williamsburg, Va.; **Jeanette Stanfill**, Elkhorn City, Ky.; **Patty McIntyre**, Jacoba and **Delbert Thompson**, Ronnie, Lisa, and Justin Hansford, Robbie, Barb, and **Troy Hansford**, Wanda Hansford, Hayes, Va.; Darius, Donna, Briana, and (see REUNION, page 9)

THE DIRECTOR ADVISES

Important New Job is Fun and Fulfilling

CHICAGO—**Judith Baxter** has been in her new job as Director of the Liberal Arts and Sciences Academic Advising Center at the University of Illinois at Chicago for two months now, and loves it! She was recently interviewed by the UIC newspaper about the new Center and the plans for increasing the availability of student advising.

DEAR PRUDY

by Prudence Reynolds

Twin Brides and Grooms Are Twice As Nice

Dear Prudy: During World War II, a pair of teenaged twin sisters named Abby and Elsie wrote joint letters to several American servicemen stationed abroad. Among the letters they received in return was one from a pair of twin brothers, John and Homer, who were stationed together! Everyone was delighted at the idea of writing to another set of twins. A long correspondence ensued, and, to make a long story short, Abby and John fell in love through the mail, as did Elsie and Homer! When the brothers came marching home again after the war, a meeting was arranged, and at first sight, everyone knew this was love to last. The two couples were married in a beautiful double wedding, complete with arched swords. Eventually Abby and John had three children, and Elsie and Homer had four.

Prudy, I am one of five grandchildren of Abby and John. We see Elsie and Homer's (see PRUDY, page 8)

KIDS' PAGE

"Just 4 U"

LOGIC PUZZLES

Logic puzzles are fun and easy to do. Here's how: read carefully each piece of information you are given. Then draw up and fill in a chart with the information you have. For example: Tim and Andy went to the local store and each bought an item, a clock and a mirror. Andy did not buy the clock.

	Tim	Andy
clock		
mirror		

Since Andy didn't buy the clock, we put a "no" in the box where "Andy" and "clock" meet. We can deduce that Tim must have bought the clock, so we put a "yes" in the box where "Tim" and "clock" intersect. And, now that we know it was Tim who bought the clock, we can deduce that it was Andy who bought the mirror! Now, let's try some harder ones...

SOUNDS IN THE ATTIC

Mr. and Mrs. Tucker and their children, David and Lucy, were asleep in the old Tucker Plantation House when some mysterious sounds started coming from the attic. One of the family members thought the sounds must be mice; one thought there's another family member up in the attic; one thought it was a ghost; and one thought it was just a dream. From the following clues, try to determine who thought what:

- The person who thought it was a ghost was not Mrs. Tucker or David, and neither of these two thought it was another family member in the attic.

(continued on next column)

(continued from previous column)

- Lucy did not think it was a ghost.
- Mrs. Tucker did not think it was mice.

THE HAUNTINGS OF MYSTERY SWAMP

Mystery Swamp, Arizona was an old-time town notorious for its frequent haunted happenings. Four places in the town had extra-ghostly occurrences: the Shadow Ranch, the Wet Gulch Saloon, the White Horse Inn, and the Old Fort Hotel. The various hauntings included a haunted canoe, a ghostly soldier, a horse with a rider chasing him, and unexplained thunder. Using these clues, try to match the type of haunting with the place being haunted:

- A person was involved in the ghostly activity at both the Old Fort Hotel and at the White Horse Inn.
- Mysterious thunder did not occur at Shadow Ranch.
- The White Horse Inn was not haunted by the soldier.

[Solutions are on page 9.]

HAVE YOU READ...?

Mathematicians' Work Accepted
for Publication

CHICAGO—Judith Baxter and Stephen Smith, this time together with co-author Dibyen Majumdar, have just had their second joint paper accepted for publication by PRIMUS. The paper is titled *Subsequent-Grades Assessment of Traditional and Reform Calculus*. Judy will speak on the paper at the national joint meeting of the American Mathematics Society in January.

HELPFUL HINTS

Making Things Easier Around
the House

For sooty footprints on your carpets, sprinkle with salt, let stand 30 minutes, then vacuum. On light-colored carpets, try an art gum eraser.

To remove ink stains from clothing, generously spray hair spray and rub with a clean, dry cloth. This works especially well on polyesters.

If a bee or moth flies into your home, turn off all the lights inside and turn on an outside light by an open door or window. It should fly to the light.

Eliminate refrigerator odors by placing a charcoal briquet, or a cotton ball dipped in vanilla extract, in your refrigerator.

Polish glassware with toothpaste to make scratches disappear.

Prevent mildew from forming on your new shower curtain by soaking it in salt water before hanging for the first time.

To get rid of odors in plastic containers, fill them with crumpled newspaper, cover tightly, and let sit overnight.

For minor scratches in wood, cover generously with petroleum jelly and let sit 24 hours. Rub into wood, wipe off excess, and then polish as usual.

To remove mineral deposits in a clogged metal shower head, boil it in a solution of 1 quart water and 1/2 cup vinegar for 15 minutes (be sure to remove the rubber washer first).

KITTENS AND MORE

Birthday Weekend Visit Lots
of Fun for All



BATON ROUGE—In September, Judy Baxter and Steve Smith finally got to meet Dawn and Bob Peck's new kittens and their mother, all beautiful and healthy, of course. They also managed to spend some time with Dawn and Bob during the weekend (which was Dawn's birthday weekend)—when they could tear themselves away from the babies! ☺

FAMILY DESSERT COOKBOOK



Our charter issue of *The Sugar Maple Family Dessert Cookbook*, chock full of favorite family recipes, is ready and "hot" off the presses! To order, please send \$10 per cookbook to:

Dawn and Robert Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806

Postage is included, and a portion of the proceeds will be donated to the family treasury. Enjoy! ☺

REQUEST FOR NEXT ISSUE...

In the next issue, we would like to print your favorite holiday anecdotes and memories. Please send us your most treasured family stories from "Christmastimes past"—as recent or as long-ago or as you would like.

GHOST STORIES

(continued from page 4)

his ship, Mary waited for him anxiously, watching from the widow's walk for his return.

On the night of the savage storm, Ezra was due to return from one of his business trips. Normally he would wait out bad weather before sailing, but this storm had arisen quite suddenly, after he had already begun his trip home. The starry sky became covered in threatening clouds, the wind raged in spirals all around Ezra's ship, and the waves grew dangerously high and choppy. Finally an immense wave crashed onto the ship, totally splintering it. There were no survivors.

During this time, the winds over land were blowing out to sea, straight over the land before growing into whorls over the water. Blown by the winds, the Gibson weather vane faced the northeast—the very direction at which Ezra Gibson was shipwrecked—and it has remained in this position to this day. On stormy nights, the figure of a slim woman in an old-fashioned nightdress can be seen on the widow's walk, looking out to sea. It is said that Mary Gibson is still watching and waiting for her husband to return.

The Red-Eyed Gorilla

One moonless Halloween night, a traveler found himself in need of lodging until morning. He was on a country road that stretched along several farms, and decided to knock at the nearest place to ask if he could stay the night. The farmer's manner was gruff, but he allowed the traveler in. Giving the traveler some supplies, the farmer said warningly, "You can stay the night, but just don't go anywhere near my red-eyed gorilla chained up down in the fruit cellar!" Puzzled, the

(continued on next column)

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traveler thanked him and went upstairs to the guest room.

During the night, the traveler lay awake, unable to sleep for wondering if there really could be a red-eyed gorilla chained in the fruit cellar. Finally he could stand it no longer, and, as quietly as he could, tiptoed out of his room and down the stairs to the ground floor, then down a small staircase to the fruit cellar. His heart pounding, he looked around until he saw a dark mass huddled in a corner, a mere shadowy shape except for two red, glowing eyes.

With a gasp, the traveler quickly turned around to make his way back up the staircase. But it was too late—a roar erupted from the corner, and the red eyes became savage and wild-looking. With tremendous force, the gorilla managed to tear his manacles from the wall. He lunged for the terrified traveler, who tried desperately to escape the gorilla's clutches by running up the stairs. But the gorilla grabbed the traveler's arm and kept him from moving. Then, holding his other hand outstretched toward the traveler, palm up, the gorilla said in perfect English, "Trick or treat!"

The light from a kerosene lamp glowed from above. "I told you not to go near that beast," came the farmer's voice from the top of the stairs. "He's been eating candy all day—don't let him tell you any different—and this was the only way I could keep him from overeating that sugary stuff. Every Halloween it's the same thing!"

PRUDY

(continued from page 5)

seven grandchildren at family gatherings, and everyone loves to recount the "twin love story." I just had the feeling that you and your readers would like to hear about it, too. (see PRUDY, page 9)

PRUDY

(continued from page 8)

History seems to be repeating itself, because I myself have a twin sister, and soon we're going to be married to a pair of twin brothers!

Doubly Lucky

Dear Lucky: Thank you for sharing such a beautiful story. And best wishes to you and your sister!

Dear Prudy: I'm a quite attractive (if I do say so myself), professional, single young man who is interested in finding the right woman for me. I always try to treat women right—romance, candlelight dinners, the works—but for some reason I can't understand, women rarely go out with me a second time, if they even accept an invitation from me in the first place. Some even go so far as to tease me for my amorous manner, which comes naturally because of my Sicilian blood. They don't seem to realize how it hurts a passionate, sensitive man such as myself to be teased and even rejected. What can I do to convince them that I would be a wonderful date and maybe more?

Would-Be Casanova

Dear Casanova: Since at this point you aren't interested in one specific woman, some women may see your manner as a way of sizing them up to see if they would suit you. Rather than trying to win a woman by impressing her with your own qualities, you need to show a sincere interest in *her*. The next time you have a date, actively ask her questions about herself and show your interest in her work, hobbies, etc. And remember, the right relationship will unfold naturally

(continued on next column)

THE SUGAR MAPLE GAZETTE, vol. 3 no. 1

(continued from previous column)
when the right woman comes along.

Send your letters to: Prudence Reynolds, The Sugar Maple Gazette, c/o Down and Robert Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

REUNION

(continued from page 5)

D.J. Holt, Parrottsville, Tenn.; Jennifer Stalder, Clarksburg, and Gladys Carpenter, Williamsburg, Va.

A big "thank you" to those who came to the reunion and who had a hand in the memorial service.

SOLUTIONS TO LOGIC PUZZLES

[Puzzles are on page 6.]

Solution to "Sounds in the Attic": Mr Tucker, ghost; Mrs. Tucker, dream; David, mice; and Lucy, another family member.

Solution to "The Hauntings of Mystery Swamp": Shadow Ranch, canoe; Wet Gulch Saloon, thunder; White Horse Inn, horse and rider; and Old Fort Hotel, soldier.

☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺
All of us here at *The Sugar Maple Gazette* wish you and yours a happy haunted Halloween, a joyous Thanksgiving, and the merriest of Christmases! See you next issue!
☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺☺

THE SUGAR MAPLE GAZETTE



THE ADKISON-CARPENTER FAMILY NEWSLETTER

VOLUME III, NUMBER 3

APRIL 1999

A WILD RIDE →

Travelers Experience the Adventure
Trip of Their Lives

by Judith Baxter

TIMBUKTU—Judy Baxter and Steve Smith had an amazing adventure as they traveled to the region outside Timbuktu, in Mali, earlier this spring. It turned out to be very important to have read up on the local languages and customs!

The area was beautiful, but we had hardly begun our first hike through the woods when we realized that a band of natives had encircled us! They captured us and took us, bound and gagged, to their small village. There we were shown to the tribe chief, and were then tied to a stake as the natives excitedly performed a sort of ritual dance around a huge cauldron. What with the numerous shrunken heads mounted on the hut roofs, along with the huge mound of old bones that lay near the stake, it didn't take us long to realize that these people were cannibals! Fortunately, Steve was able to (see TIMBUKTU, page 2)

OUR OWN PRUDY WINS NOBEL PEACE PRIZE!

SWEDEN—We are thrilled to report that Prudence Reynolds, *The Sugar Maple Gazette's* very own advice columnist, has been awarded this year's Nobel Prize for International Peace, in acknowledgment of her tireless efforts in the "trenches" to bring peace to ordinary family life. "I'm very honored to receive this wonderful award," said Prudy in her acceptance speech. "I've always felt in my heart that peace among nations should begin in the home." Prudy, who was named Prudence in the hopes that it would bring her lifelong wisdom, also said (see NOBEL PEACE PRIZE, page 2)

MAKE WAY FOR "THE KING"

MEMPHIS—In doing our ongoing genealogical research, the *Sugar Maple Gazette* staff has discovered that our family is distantly related to Elvis Presley. He is the seventh cousin, four times removed of (see ELVIS, page 2)

TIMBUKTU, NOBEL PEACE PRIZE, and ELVIS
 (continued from page 1)

APRIL FOOL!

For the *real* news, see the rest of this newsletter!

TREASURER'S REPORT

by Dawn Peck

PREVIOUS BALANCE.....\$87.71

DONATIONS

TOTAL DONATIONS.....\$0.00

EXPENSES

12/23/98: newsletter photocopies.....-\$25.06

12/24/98: 58 envelopes.....-\$2.90

12/24/98: postage.....-\$31.90

TOTAL EXPENSES.....-\$59.86

CURRENT BALANCE (as of 3/31/99):

\$27.85

I'm glad to report that we are still "in the black"! But, as always, the current balance listed above doesn't include costs incurred from this issue, so please send a donation if you are able. Also, to avoid a repeat of last year's "missing treasury mystery," please send your newsletter donation directly to me instead of bringing it to the reunion. You can send it to me at: 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. A thousand thanks for your help—and *that's* no "April Fool's Joke"!

FAMILY DESSERT COOKBOOK AND RECIPE CONTEST



To order the charter issue of *The Sugar Maple Family Dessert Cookbook*, full of many delicious family recipes, please send \$10 per cookbook to: Dawn and Robert Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Postage is included, and a portion of the proceeds will be donated to the family treasury.

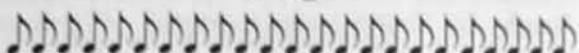
We're also on the lookout for entries in our "Best Family Dessert of All Time" contest! To enter, send us your, or an ancestor's, most spectacular dessert recipes. If submitting an ancestor's recipe, please include his/her name. Good luck to all! ☺

IN SEARCH OF...

If you have a current address for Esther Adkison, Nancy Williamson Farley, or David and Sharon Hunt, please send it to Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Thanks so much for your help!

LIBIAMO!

Mezzo-Contralto Brightens the Stage



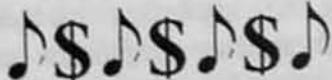
BATON ROUGE, LAFAYETTE, and SHREVEPORT, La.—Dawn Williams performed in the chorus of the opera *La Traviata* by Giuseppe Verdi, in the recent production by the Louisiana State Touring Opera. She played the characters of **Lucie**, a marriage-hungry Victorian Parisian girl; and **Sofia**, an experienced Parisian courtesan.

O, TANNENBAUM
Christmastime in Germany Is
Herrlich [Magnificent]!

by Judith Baxter

FRANCE, GERMANY, and SWITZERLAND—In December, **Stephen Smith** and **Judith Baxter** spent nine days in France, Germany, and Switzerland for a conference in the Black Forest. Snows, and Christmas decorations and festivals everywhere, illustrated the spirit of the season. The roads were clear so getting around was easy, and it was warm enough to walk around in the villages. While Steve was speaking at the conference, Judy drove to the University of Freiburg to give a talk and spend the day.

TAKEN FOR GRANTED
Composer's Music to Be Recorded



BATON ROUGE—Dawn K. Williams has just received an Artist Mini-Grant from the Louisiana Division of the Arts, to assist her with mastering a compact disc (CD) recording of several of her compositions.



**THE SUGAR MAPLE
GAZETTE**

Rooted in West Virginia, Branching over All the Land

MISSION STATEMENT: To exchange news, ideas, and sundries among family members; to promote familywide good will.

FOUNDER Anne Baxter

EDITOR-IN-CHIEF Dawn Williams Peck

ASSOCIATE EDITOR Robert Peck

PUBLISHERS Dawn and Robert Peck

ART DIRECTOR Dawn Williams Peck

BUSINESS MANAGER Dawn Williams Peck

CONTRIBUTORS THIS ISSUE Judith Baxter,
Dawn Williams Peck, Robert Peck

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Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Submissions may be edited and excerpted. Donations of any amount are very much appreciated, and will be used for newsletter expenses only.

**"FAMILY TREE"
PUZZLE**

Sam was playing tennis with his wife's only brother's wife's mother-in-law's husband's second son. What relation was he to Sam?
[Answer is on page 5.]

KIDS' PAGE

"MAD LIBS"

For each space in the story below, have a friend tell you *any* word that is the type of word listed. For example, if a space says "adjective," your friend can choose anything from *blue* to *nosy* to *elongated!* Or, a "place" can be anything from *Philadelphia* to *outer space* to *Grandma's kitchen!* Fill in the spaces as you go, and then read the completed story aloud. You can re-use the same story again and again with different words, and you can even make your own "Mad Libs" by putting blank spaces into stories of your own.

Charlie walked (*adverb*) _____ on his way to school on April Fool's Day. He was looking forward to the many (*adjective*) _____ pranks he planned to play on the other kids in his school. First he was going to switch Mary's lunch with a lunch bag full of (*adjective*) _____ rocks. Then he would tell Jim that there was a (*noun*) _____ on his head. After that, he was going to nail Mike's gym shoes to the floor, and then (*verb*) _____ a whole container of salt into Mrs. Stern's coffee thermos. He had also brought along a boxful of (*adjective*) _____ rubber bugs to put in Susie's desk, plus a (*noun*) _____ to sneak into Lionel's locker, and a can of (*adjective*) _____ green slime to put down Violet's shirt. Yes, this was going to be a fun day full of surprises.

Imagine Charlie's own surprise when he got to school, only to find that his desk was full of huge, creepy-crawly (*plural noun*) _____

(continued on next column)

(continued from previous column)

_____, and meanwhile, someone found a (*noun*) _____ on his head. At lunchtime, instead of his lunch, he found only a bagful of (*plural noun*) _____, along with some very salty, (*adjective*) _____ juice. Later, when the class was about to go to (*place*) _____, he couldn't get his gym shoes off the (*noun*) _____. Finally, at the end of the day, someone slipped something (*adjective*) _____ and (*adjective*) _____ down his shirt.

As he walked (*adverb*) _____ home, a (*adjective*) _____, (*adjective*) _____, and (*adjective*) _____ Charlie said to himself with a (*noun*) _____, "Maybe I'll give up practical jokes!"

DEAR PRUDY

by Prudence Reynolds

April Fool's Joke Anything But Funny

Dear Prudy: I'd like to share a story about how an April Fool's joke can go awry. I am—or, I should say, I *was*—a courier for the prominent company Amalgamated Oil and Concrete, based in Tulsa. My most recent assignment was to deliver key papers solidifying an important merger between AOC and another important corporation whose name I won't mention, which happened to take place on April 1.

Immediately after the signing of the papers, I hurried to my car to deliver them as soon as possible to the company president and CEO, (see PRUDY, page 6)

THERE'S MUSIC IN THEM THAR HILLS

Music Theory Brought to the Smoky
Mountains



NASHVILLE—Robert Peck presented a paper, "Pcset-Derived Interval Cycle Sets, Complementation, and Organicism in Schönberg's Op. 19," at the 1999 South-Central Society for Music Theory meeting in Nashville.

TALKS, TALKS, TALKS Mathematicians' Work Well- Received at Conferences, of Course

by Judith Baxter

SAN ANTONIO; MANHATTAN, Ks.; GAINESVILLE, Fla.; MARTINIQUE; and AUSTRALIA—This has been a busy semester for Stephen Smith and Judith Baxter. In January they attended the joint AMS-MAA-SIAM mathematics meeting in San Antonio. Judy was a member of a national panel that discussed Outcomes Assessment of Calculus Reform at the meeting. In February, both gave talks at Kansas State University, and in March Steve gave a talk at a conference in Gainesville, Florida. From Gainesville, they flew to Martinique and enjoyed the sea, sun, and beauty of the island. Judy gave a talk at a conference at UIC upon returning to work. They are both busy with the (different) special sessions they are organizing at a conference in Australia in July.

ANSWER TO "FAMILY TREE"

PUZZLE [Puzzle is on page 3.]

He was Sam's brother.

"UNCLASSIFIED"

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A superb and inexpensive restaurant. Fine food expertly served by waitresses in appetizing forms.

Dinner special—Turkey \$2.35; Chicken or Beef \$2.25; Children \$2.00.

For sale: an antique desk suitable for lady with thick legs and large drawers.

Now is your chance to have your ears pierced and get an extra pair to take home, too.

We do not tear your clothing with machinery. We do it carefully by hand.

No matter what your topcoat is made of, this miracle spray will make it really repellent.

Dog for sale: eats anything and is fond of children.

Mt. Kilimanjaro, the breathtaking backdrop for the Serena Lodge. Swim in the lovely pool while you drink it all in. ©

MAGNIFICO!

Composer Performs Avant-Garde
Piece Honoring the Best of Italian
Cooking

BATON ROUGE—Dawn K. Williams' composition *Tiramisu* was premiered December 3, 1998 at the Baton Rouge Art Gallery, as part of a concert sponsored by the Mid-South Chapter of the National Association of Composers, USA. This humorous, semi-theatrical piece involves a speaker/singer dressed in chef's garb, who (see *TIRAMISU*, page 6)

PRUDY

(continued from page 4)

(continued from page 4)
350 miles away. I had driven about 100 miles when I realized I needed to refuel my car. When I stopped at the only gas station for miles around, I saw that the key to my car's gas tank was missing from my key ring. This meant that I was unable to put any gas in my car, leaving me stranded in the middle of nowhere. I *had* to deliver the papers to my boss by the end of the work day, as time was of the essence. But since that was impossible, my boss didn't have the papers, and so was unable to finalize the deal. Without the deal, the merger fell through—and subsequently the entire company of AOC was swallowed up in a hostile takeover by that same corporation whose name I won't mention.

Of course, I lost my job—as did everyone else in AOC, from the mail clerks to the president. I found out later that, before I left home, my roommate had taken my gas tank key off my key ring, thinking that would be a funny trick to play on me for April Fool's Day.

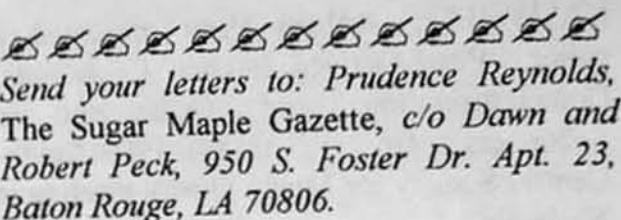
So, please, Prudy, ask your readers to consider the consequences carefully when they're thinking of playing an April Fool's Day practical joke on someone.

Sadder but Wiser

Dear Wiser: Your unfortunate story reminds me of the adage: "For want of a nail, the shoe was lost; for want of a shoe, the horse was lost; for want of a horse, the rider was lost; for want of a rider, the message was lost; for want of a message, the king was lost; for want of a king, the battle was lost; for want of a battle, the war was lost; for want of a war, the (continued on next column)

(continued from previous column)

(continued from previous column)
kingdom was lost; and all for want of a
horseshoe nail." I hope your unthinking
roommate has learned a lesson from this
experience. Readers, please be sure your
own April Fool's Day jokes will be
entirely harmless *before* playing them on
someone.



TIRAMISÙ

(continued from page 5)

pantomimes the full preparation of a tiramisù (the classic Italian dessert comprised of layers of cake and mascarpone cream). The chef uses actual working appliances and utensils, and reads the recipe aloud in Italian, interspersing excerpts of Italian arias as desired. Dawn herself played the role of the chef, assisted by her husband, **Robert Peck**, as sous-chef. The performance was well-received and the high point of the program!



THE SUGAR MAPLE GAZETTE

THE ADKISON-CARPENTER FAMILY NEWSLETTER

VOLUME III, NUMBER 2

JANUARY 1999

THE TWO BECOME ONE

Summer Wedding Begins Lifetime



of Happiness

by Patsy Mason

HILLSBORO, W. Va.—Rhonda Marie Sacra and Kevin White were married on August 1, 1998 at the Oak Grove Presbyterian Church in Hillsboro. They had a traditional wedding, and honeymooned in Pocahontas County. Rhonda is the daughter of Mr. and Mrs. Bill Mason. Kevin is the son of Mr. and Mrs. Garry White. They received many nice gifts. □

♥ A NEW BABY! ♥

New Family Member Is A
Bundle of Joy

Mr. and Mrs. Bobby Blankenship, along with their son Lacy James, welcomed home their son and brother Brandon Dale Ray Blankenship the first week of September. Their maternal grandmother is Esther Lee Adkison Pace. □

IT'S TWINS!



New Twin Babies are Twice the Joy

April Brown Sears, daughter of Mr. and Mrs. Denny Brown, is the proud new mother of twins **Jordan Lee Montana Sears** and **Denver Harrison Allen Sears**. They were born June 6, 1998 at Columbia Raleigh General Hospital. Jordan weighed 2 lbs. 3 oz., and Denver weighed 1 lb. 11 oz. Their great-grandfather is **Paulmer Adkison**. □

♥ A NEW KITTEN ♥

New Baby Rounds out Cat Family

BATON ROUGE—Dawn and Robert Peck, together with Seashell, Baby, Nikolai, and René, have the happiness to announce the adoption of their new kitten and sister, **Rachel**, a calico aged two months, on October 8, 1998. □

TREASURER'S REPORT

by Dawn Peck

PREVIOUS BALANCE.....-\$39.72

DONATIONS

10/13/98: from Evelene Dulin.....\$5.00
10/31/98: from June 1998 reunion....\$120.00
11/16/98: from Gaylon Sheets.....\$50.00
12/10/98: from Juanita Beale.....\$10.00
TOTAL DONATIONS.....\$185.00

EXPENSES

10/4/98: newsletter photocopies.....-\$26.25
10/4/98: 51 envelopes.....-\$2.58
10/5/98: postage.....-\$28.74
TOTAL EXPENSES.....-\$57.57

CURRENT BALANCE (as of 12/19/98):

\$87.71

Mystery solved! The donations for the newsletter which many of you generously made at this year's reunion have been received from **Wanda Hansford**. Donations were given by **Freeman Adkison, Jim Baxter, Jackie Brinkley, Leona Buterbaugh, Betty Carpenter, Gladys Carpenter, Robbie and Barbara Hansford, Ronnie and Lisa Hansford, Wanda Hansford, Darius and Donna Holt, Bob and Genevieve Hunt, Loretta Kramer, Barbara Long, Bill and Patsy Mason, Nelson and Evelyn McClure, Patty McIntyre, Launa and Earl McPherson, Joyce Moon, Carol Pendleton, Bill and Peggy Rogers, Robert and Laura Sacra, Deb and Jacoba Thompson, Larry Whitt, and Lucille Whitt**. Wanda reports that each of these families donated \$5.00. If you donated more, or if you made a donation and your name isn't listed here, please let me

(continued on next column)

(continued from previous column)

know so you can be properly credited in the next issue. Thanks to all for your generosity and support!

So, thanks to your generous donations, we are "in the black" again! (As always, the above isn't counting the costs to photocopy and mail this issue.) If you are able to spare donations for the newsletter, please send them directly to me at the address listed in the "masthead" on page 3. Donations in any amount are most welcome and appreciated. If you prefer your donation to be anonymous, please let me know. And, of course, don't worry if you can't manage a donation just now. Many, many thanks!

FAMILY ADDRESSES 

Mr. and Mrs. Denny Brown
P.O. Box 203
Renick, WV 24966

Robbie and Barbara Hansford
P.O. Box 1733
Hayes, VA 23072

Ronnie and Lisa Hansford
P.O. Box 1291
Hayes, VA 23072

Barbara Long
3921 Mayburg Mall Apt. A-25
Bloomington, IN 47403

Launa McPherson
1703 Magnolia Ave., B-18
South Daytona, FL 32119

Esther Lee Pace
Renick, WV 24966

Mr. and Mrs. Robert Sacra
26496 Constitution Hwy.
Rhoadesville, VA 22542

LETTER FROM THE EDITOR

Dear Family:

Now is the time for thinking of those we hold most dear. It is a time for love and peace, for festive gatherings and sleigh rides through the snow, for joy and good will, for delicacies of all flavors and textures. And what could be a better time for remembering our loved ones, both near and far, than Christmastime? As your own celebrations unfold, please send me descriptions of your activities for future newsletters. And, as always, please feel most welcome to send in your family's news throughout the year.

One of Bob's and my favorite Christmas seasons was seven years ago. We were married four days before Christmas, and it seemed that all the Christmas decorations and festivities extended to a celebration of our wedding as well. Every holiday season since then has been for us not only a celebration of Christmas, but also a commemoration of our wedding season, instantly bringing back to us that wonderful time, those perfect memories which never fail to warm our hearts.

From our family to yours, we send you our wishes for a holiday season filled with joy and cheer, for memories as cherished as that Christmastime was for us, and for a new year filled with hope and happiness.

Happy New Year,

Dawn

Dawn Williams Peck



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All the Land*

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ART DIRECTOR Dawn Williams Peck

BUSINESS MANAGER Dawn Williams Peck

CONTRIBUTORS THIS ISSUE Patsy Mason, Dawn Williams Peck, Robert Peck, Prudence Reynolds, Gaylon Sheets

BENEFACTORS THIS ISSUE Juanita Beale, Evelene Dulin, Gaylon Sheets, and all who donated at the reunion (see page 2)

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IN SEARCH OF...

If you have addresses for **Esther Adkison**, **Nancy Williamson Farley**, or **David and Sharon Hunt**, please send to the address above. Thanks so much for your help!

LETTER TO THE ✉ EDITOR ✉

Dear Dawn:

A note to let you know how much I enjoy your efforts. Of course I am part of the Carpenter family and know many of the Adkisons. I started school at Marvin Chapel (seems the school may have been named Ruckman School at Hillsboro), a few years, then to Spruce Flats.

I get *The Pocahontas Times*. I want to spend more time in Pocahontas Co. in '99. My family really enjoys the area. We went there for a Sheets reunion in Lewisburg August 8. Our time was limited. Son and grandson had to return to work.

I need to find a place for board and room for at least 2 months. I visited son and family in Pensacola in June for a reunion of wife's family.

Thanks again for your interesting *Sugar Maple Gazette*.

*Gaylon Sheets
Pueblo, Colorado*

OLÉ! →

Puerto Rican Setting Adds Spice to Conference

by Dawn and Robert Peck

PUERTO RICO—Dawn and Robert Peck spent three days in Puerto Rico in October, as Robert presented a paper on music theory pedagogy at the 1998 College Music Society national conference. The conference was held in the famous, history-laden resort hotel El Conquistador, located on a cliff on the northeastern coast of the island, overlooking both the Atlantic Ocean and the Caribbean Sea. Robert's paper was well received, and (see PUERTO RICO, page 6)

JADE ANNIVERSARY

DAYTONA, Fla.—Launa and Earl McPherson celebrated their thirty-fifth wedding anniversary. The week of September 8, they went on a cruise to the Bahamas. Congratulations, Launa and Earl!

AN ACTION-PACKED SUMMER ☀

New Home Just the Beginning

by Patsy Mason

RHOADESVILLE, Va.—On August 4, Robbie and Laura Sacra moved into their first home in Rhoadesville, Virginia. I felt very pleased to be able to help them along with Laura's parents. Between the wedding and having the other two moving into their first home kept me pretty busy. Then, after settling in back at home, it was school time again. Joey Sacra ("Our Senior") is in his senior year at P.C.H.S. He is playing football, JV and Varsity. Brian Mason entered fifth grade and he is playing soccer. Brian scored three goals his last game.

FAMILY DESSERT COOKBOOK



Our charter issue of *The Sugar Maple Family Dessert Cookbook*, chock full of favorite family recipes, is ready and "hot" off the presses! To order, please send \$10 per cookbook to:

Dawn and Robert Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806

Postage is included, and a portion of the proceeds will be donated to the family treasury. Enjoy! ☺

A SHEETS FAMILY REUNION

Family Branch Gathers for Fun and Good Times

LEWISBURG, W. Va., and PENSACOLA, Fla.—A Sheets family reunion was held in Lewisburg on August 8. **Gaylon Sheets**, two sons, and two grandsons attended. Gaylon also visited son and family in Pensacola in June for a reunion of wife's family in Theodore, Al. They were from Fayette Co., Wi.

ELSEWHERE IN THE NEWS...

DAYTONA, Fla.; OAK PARK, Ill.; and MYRTLE BEACH, S.C.—**Mr. and Mrs. Paulmer Adkison** recently visited his children in Virginia....**Judith Baxter** celebrated her fiftieth birthday on November 8. Congratulations, Judy!...**Jo and Deb Thompson** spent a few days at Myrtle Beach along with their daughter **Wanda Hansford**.

FAMILY DESSERT RECIPE CONTEST

We're on the lookout for entries in our "Best Family Dessert of All Time" contest! To enter, send us your, or an ancestor's, most spectacular dessert recipes. If submitting an ancestor's recipe, please include his/her name. Send entries to:

Dawn and Robert Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806

Good luck to all! ☐

DEAR PRUDY

by Prudence Reynolds

A Christmas Carol Come to Life

Dear Prudy: I am writing to you with a particularly puzzling problem. For some reason, at Christmastime this year I've found myself looking back over my life, and am regretting many of the things I have done. It never occurred to me until now, but my life and current situation are uncannily like those of Ebenezer Scrooge in the immortal classic *A Christmas Carol*. My whole life has been spent piling up money, which now I don't even know what to do with, because I don't have anyone in my life to share it with. Many years ago, I told the girl of my dreams I wouldn't marry her because I wasn't making enough money to support us, and just about broke her poor heart. (She married someone else and raised a large family, which I have sometimes thought could have been mine.) I made my fortune by being a hard-headed, ruthless businessman, with no thought to anyone who got in my way. I thought that kindness was a waste of time, and that charity was a waste of money. I'm now an old man, and I feel that I wasted my youth and abilities.

I have come to the realization that I want to change my ways, but I don't know where to start. People avoid me because I'm such an old grouch—the Grinch, in that other immortal classic, *How the Grinch Stole Christmas*, has nothing on me—and I doubt anyone would believe that I really do wish to change. I have no friends to talk to about it (another situation of my own making, I fear), and am at a loss as to where to turn. The holiday season seems like a good time to start, but I don't know what to do. Deep (see PRUDY, page 7)

PUERTO RICO

(continued from page 4)

he has since been invited to submit an article version of his paper to the *Journal of Music Theory Pedagogy*. At the conference, we happened to see the composer Nancy Van de Vate [Editor's Note: see vol. I, no. 1, "En Route!"]. In addition to conference activities, we also took an afternoon to go (by way of a ferryboat) out to Palomino Island. On this small, privately-owned island (owned by El Conquistador itself!), we hiked up a hill, covered with lush greenery and colorful flowers, to be rewarded with a stunning view of neighboring islands. What a break from the hectic fall semester! →



KIDS' COLUMN

"A Christmas Scramble"

Try to unscramble these Christmas-themed words! (A scrambled word may "unscramble" into two real words.) Answers are on page 8.

1. ANASCLATUS
2. NEERDREI
3. SOODEIG
4. TINGSOCK
5. STIMSARCH
6. GANEL
7. DANECACNY
8. REANYEW
9. ETRICHSMATSER
10. ROLAC
11. RANGEM
12. GRAPSUMULS

THE STORY OF GINGERBREAD



by Dawn Peck

Gingerbread is always a favorite treat at Christmastime. But do you know the centuries-long tradition of adding spice to recipes with ginger?

The ginger root is indigenous to Indo-Malaysia, where it was originally believed to be of medicinal use in comforting the stomach. During the eleventh century, Crusaders introduced ginger to Europe. It was especially popular in England, where it was often used in cooking and where a therapeutic ginger candy was developed. In the thirteenth century, bread crumbs were added, and gingerbread was born. In Germany, expert crafters of gingerbread stamped out their creations with intricately carved molds and presented them to the aristocracy. By the seventeenth century, molasses was commonly added, and gingerbread became a common part of holiday celebrations.

When Abraham Lincoln was a small boy, his family lived in a very poor area. Gingerbread was a rare treat. On one very special day, he was given two gingerbread men. He went outside to eat them, and was met by a neighboring boy even poorer than himself. "Abe," he said, hungrily eyeing the gingerbread, "gimme a man?" Abraham gave him one of his gingerbread men, which the boy ate quickly. Then, "Abe," said the boy, "gimme th'other." Abraham handed him his second precious gingerbread man, which the boy ate just as eagerly as the first. Finally Abraham said, "You seem to like gin- (see GINGERBREAD, page 8)

OUR BEST FRIENDS

Helping Animals through the Winter



It's easy and fun to create a haven for animals who live outside in the winter. Here's how to make a warm, dry shelter for cats, dogs, etc. and also how to decorate an outdoor "Christmas tree" of goodies for birds. The animals will thank you!

WINTER SHELTER

You'll need:

- A cardboard box, large enough for a grown cat to go comfortably inside
- Duct tape
- Newspaper
- Plastic sheeting or new plastic garbage bags
- Knife or scissors
- Warm blanket (such as fleece) or straw

Close all flaps of the box and tape securely with duct tape. Wrap entire box with several layers of newspaper; tape securely. Then, wrap entire box with plastic sheeting or garbage bag; tape securely. Using knife or scissors, cut a hole in one side of the box, no larger than 6 inches (to conserve heat inside). Tape up edges of hole. Place blanket or straw inside, covering bottom of box.

Place the finished box in a sheltered corner, with the hole facing away from prevailing wind. Position it on stable bricks or logs, or inside a clean garbage can placed on its side, to keep it out of snow. Place a small food bowl in or near the box, and a small water bowl near the box (not inside, since it could tip over). Dry food is best, since it won't freeze. Be sure to use non-metal bowls, since animals' feet or tongues could freeze to metal. ☺ (see ANIMALS, next page)

PRUDY

(continued from page 5)

down, I'm afraid it's too late for me to change, anyway. Can you help?

Just Call Me Ebenezer

Dear Ebenezer: The mere fact of regretting what you've done and wanting to make a change indicates that you have already taken the first step. It's never too late, and one is never too old, to mend. You can start by making a Christmas donation to a reputable charity, and by showing some good will to those around you. If you haven't retired yet, give small gifts to those in your office, and in any case to your mail carrier, newspaper deliverer, etc. Try to rekindle your past friendships, and don't be afraid to apologize if you feel you did them wrong. Make overtures toward people in an effort to forge new friendships. Show people by your continued kindness through the new year that you are a changed man. Eventually, everyone will accept the new you—and most importantly, you will be happy with yourself. Good luck, and keep me posted on your progress!

Send your letters to: Prudence Reynolds, The Sugar Maple Gazette, c/o Dawn and Robert Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

★ SPRINGTIME ★ ● NEWSLETTER ●

Spring is coming! If you have ideas for stories or other items with "a spring in their step," please send them in for our upcoming April issue! ☺

ANIMALS

(continued from previous page)

TREE OF GOODIES

Invite birds to a holiday feast by decorating an outdoor tree with these treats. Be sure to keep the tree decorated with goodies all winter, since birds will depend on it as a food source when the ground is covered with snow and ice.

Shortening Cakes: Mix equal parts melted vegetable shortening and syrup. While the mixture is soft, add nuts, seeds, bread crumbs, birdseed, grit, or raisins. Spoon mixture into cupcake tins lined with paper or foil liners; refrigerate overnight. Wire cakes to the tree; store remaining cakes in freezer to replenish as needed.

Fruit Treats: Poke round orange slices onto branches. Or, cut an orange in half to make a hanging basket; scoop out the fruit, fill basket with cranberries, seeds, or raisins, and hang on the tree with wires.

Popcorn Garlands: String popcorn, interspersed with cranberries, and hang on tree. Be sure to remove the string after the birds have eaten the foods, so they do not become entangled in it.

Peanut Butter Pinecones: Mix equal parts of vegetable shortening, peanut butter, and flour with two parts yellow cornmeal. Spread mixture onto pinecones; roll in a coating of birdseed. Fasten onto a firm branch with wire. ☺

HOLIDAY RIDDLE

Q: What's the name of the cat who wears a red suit, says "Ho, ho, ho," and lives on the beach?

A: Sandy Claws! ☺

GINGERBREAD

(continued from page 6)

gerbread." To which the boy replied, "Abe, I don't know anyone who likes gingerbread more 'n I do—and gets less of it 'n I do."

Your own holiday feasts will be extra delicious with the tradition of gingerbread as a part of them—and your holiday celebrations will have an extra-special meaning knowing the history behind the tradition! ☺

ANSWERS TO "CHRISTMAS SCRAMBLE"

[Puzzle is on page 6.]

1. SANTA CLAUS
2. REINDEER
3. GOODIES
4. STOCKING
5. CHRISTMAS
6. ANGEL
7. CANDY CANE
8. NEW YEAR
9. CHRISTMAS TREE
10. CAROL
11. MANGER
12. SUGARPLUMS

All of us here at The Sugar Maple Gazette wish you and your loved ones a very merry holiday season, and a happy, healthy new year full of joy and fulfillment. See you in April!

THE SUGAR MAPLE GAZETTE

THE ADKISON-CARPENTER FAMILY NEWSLETTER

VOLUME II, NUMBER 3

JULY 1998

A "BYTE" OUT OF THE BIG CHEESE

Architect Lands New Job



NAPERVILLE, Ill.—Dallas Williams has a new job as the "computer genius" at an architectural firm in Naperville, Illinois. His expertise includes usage of a new architectural software package (different from CAD) that few people know how to use. Congratulations, Dallas!

ASK THE ADVISER

A New Job for Administrative
Specialist

CHICAGO—Mathematician Judith Baxter has a new job as Director of the Advising Center in the College of Liberal Arts and Sciences at the University of Illinois at Chicago. She also had an offer from The Ohio State University, but turned it down for this even better one. Congratulations, Judy!

⌚ WE'VE GONE ⌚ QUARTERLY!

All of us here at *The Sugar Maple Gazette* are pleased to announce that, with this issue, we are beginning a quarterly publication. Now, we'll be putting out *TSMG* every January, April, July, and October. To ensure that all newsletters will be brimming with items, please send all your family's news, stories, etc. to:

Dawn and Robert Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806

SPANNING THE GLOBE

Adventure Beckons Seasoned
→ Travelers →

BELIZE, GUATEMALA, ITALY, and PERU—Judy Baxter and Steve Smith spent a week in March in Belize and Guatemala, both in Central America. In Guatemala, they had a wonderful time ex- (see TRAVELERS, page 3)

CLAUDE CARPENTER

We are very sorry to report the recent passing away of Claude Carpenter of Scott Depot, West Virginia, of bone cancer. Our condolences to his family.

IN SEARCH OF...

Does anyone have a current address for: **Esther Adkison, Launa McPherson, or Nancy Williamson Farley?** If so, please send the updated address to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Thanks so much for your help!

DEAR LORD...



Dear Lord,

So far today, I've done all right. I haven't gossiped, haven't lost my temper, haven't been greedy, grumpy, nasty, selfish, or overindulgent. I'm really glad about that.

But in a few minutes, God, I'm going to get out of bed, and from then on I'm probably going to need a lot more help.

Thank you, in Jesus' name. Amen.

—Submitted by Loretta Kramer

ELSEWHERE IN THE NEWS...

BATON ROUGE and OAK PARK, Ill.—**Robert Peck** has been accepted to deliver a paper on music theory pedagogy at a conference in Puerto Rico in October. Watch this newsletter for details on the trip!...**Steve Smith** celebrated his fiftieth birthday on June 11. Congratulations, Steve!

TREASURER'S REPORT

by Dawn Peck

PREVIOUS BALANCE

\$0.00

DONATIONS

11/1/97: from Wanda Lee Park	\$20.00
3/4/98: reimbursement from Wanda Hansford (for Oct. '97 issue)	\$85.93
4/18/98: from Judith Baxter and Stephen Smith	\$20.00
4/18/98: 250 ink jet labels from Judith Baxter	value of \$11.87
4/30/98: from Mabel Kramer Irvine	\$5.00
5/27/98: from Loretta Kramer	\$10.00
TOTAL DONATIONS	\$152.80

EXPENSES

10/8/97: newsletter photocopies	-\$49.90
10/9/97: postage	-\$36.03
3/26/98: newsletter photocopies	-\$18.47
3/28/98: envelopes (@\$.09)	-\$4.95
3/28/98: tape	-\$1.00
4/1/98: postage	-\$30.25
TOTAL EXPENSES	-\$140.60

CURRENT BALANCE (as of 6/18/98):

\$12.20

A heartfelt thanks to all those who have contributed. As you can see, as of June 18 we are "in the black"—but that isn't counting expenses incurred to photocopy and mail the current issue. So please continue to send in whatever you can spare to help with the newsletter. Donations in any amount are most welcome, and will be used for newsletter expenses only. If you prefer your donation to be anonymous, please let me know. Please send your donations to:

Dawn Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806
Many thanks for your help!

LETTER FROM THE EDITOR

Dear Family: Happy summer! This season always seems to bring with it reasons for celebration—graduations, weddings, holiday gatherings—the most widespread one being, of course, our midsummer holiday of Independence Day. In honor of the Fourth, then, this July issue of *The Sugar Maple Gazette* has a target article with some American history: how West Virginia became a state!

We also have another reason to celebrate this month. In your hands you are holding the first *quarterly* issue of *TSMG*! Now you'll be receiving all the family's news twice as often—four times a year instead of just two. Of course, to ensure a successful quarterly "output," we will also need your "input" more often—so please send me your newsletter submissions as frequently as you can.

And now it's time to celebrate!

Happy fireworks,

Dawn

Dawn Williams Peck

TRAVELERS

(continued from page 1)

ploring the Mayan ruin at Tikal. This structure is among the remarkable architecture of the Mayan culture, a group of tribes whose history began in about the third century.

In May a conference took them to Italy, and they were able to spend some time in the (see TRAVELERS, page 6)



THE SUGAR MAPLE GAZETTE

*Rooted in West Virginia, Branching over
All the Land*

MISSION STATEMENT: To exchange news, ideas, and sundries among family members; to promote familywide good will.

FOUNDER Anne Baxter

EDITOR-IN-CHIEF Dawn Williams Peck

ASSOCIATE EDITOR Robert Peck

PUBLISHERS Dawn and Robert Peck

ART DIRECTOR Dawn Williams Peck

BUSINESS MANAGER Dawn Williams Peck

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BENEFACTORS THIS ISSUE Judith Baxter, Loretta Kramer, Mabel Kramer Irvine, Wanda Lee Park, Stephen Smith

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SEND SUBMISSIONS TO: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Submissions may be edited and excerpted.



THE SUGAR MAPLE FAMILY DESSERT COOKBOOK



All of us here at *The Sugar Maple Gazette* are delighted to announce that the charter edition of *The Sugar Maple Family Dessert Cookbook* is ready and "hot" off the presses! It includes favorite family recipes by **Anne, Ernest, John, Judith, and Lena Baxter; Mabel Kramer Irvine; Loretta Kramer; and Dawn and Robert Peck**. To receive your copy or copies, please send \$10 per cookbook to: **Dawn and Robert Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806**. Postage is included, and a portion of the remainder will be donated to the family treasury. TSMFDC will have an ongoing publication, with periodic updates and revisions. Even if you are already included in this edition, you can send in as many more dessert recipes for future editions as you wish. All those who order this first edition will be eligible for a discount on the next and subsequent editions. Enjoy! ☺

FRONT OF THE CLASS Outstanding Teacher Receives Award

CHICAGO—Stephen Smith was one of 44 recipients of the 2nd annual Teaching Recognition Program Awards at the University of Illinois at Chicago. The honored professors were chosen by their peers in praise and recognition of their excellent teaching. The winners were presented with their awards at a Celebration of Teaching ceremony on the university campus.

DOGGIE TREAT RECIPES



We all know how deserving our best friends are of special treats. Here, then, are two delicious, healthful, and "dog-tested" recipes for doggie treats you can make at home. They're fun to make, and also healthier and less expensive than store-bought brands. Even dogs who usually don't care for treats have been known to go "bow-wow" over these!



DOGGIE TREATS

2½ c. whole wheat flour
 ½ c. powdered dry milk
 ½ t. salt
 ½ t. garlic powder
 1 t. brown sugar
 6 T. margarine *or* shortening
 1 egg, beaten
 ½ c. ice water

Preheat oven to 350°F. Combine flour, dry milk, salt, garlic powder, and brown sugar in lge. bowl. Cut in shortening until mixture resembles cornmeal. Mix in egg. Add enough water so that mixture forms a ball. On lightly floured surface, pat out dough ½-inch thick with fingers. Cut with bone-shaped cookie cutter. (Scraps can be re-pat and re-cut.) Place on lightly oiled cookie sheet. Bake 25-30 min. or until light golden brown. Remove from oven and let cool. (Note: Do *not* store in sealed container.) ☺



(see TREATS, next page)

TREATS

(continued from previous page)

CHEESY DOGGIE TREATS

- 1 c. rolled oats
 1/3 c. margarine *or* butter
 1 c. boiling water
 3/4 c. cornmeal
 1 T. sugar
 1-2 t. instant bouillon
 1/2 c. milk
 1 c. (4 oz.) shredded Cheddar cheese
 1 egg, beaten
 2-3 c. all-purpose *or* whole wheat flour

Heat oven to 325°F. Grease cookie sheets. In lge. bowl, combine oats, margarine, and boiling water; let stand 10 min. Stir in remaining ingredients *except* flour; mix well. Lightly spoon flour into measuring cup; level off. Add flour 1 c. at a time, mixing well to form a stiff dough. On floured surface, knead in remaining flour until dough is smooth and no longer sticky (3-4 min.). Roll to 1/2-inch thickness; cut with bone-shaped cookie cutter. Place 1 inch apart on sheets. Bake 35-45 min. or until golden brown. Cool completely. Store loosely covered. ☺

THE SOUND OF MUSIC

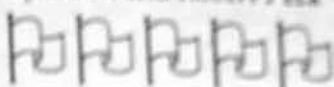
"Eight Hands (and Eight Feet) Are Better than Two"



NAPLES, Italy and BATON ROUGE—**Dawn Williams** has been commissioned by the Italy-based organ quartet *Chant d'Oiseaux* to write them a composition. The quartet, which performs throughout Europe, is comprised of four organists who play simultaneously on the same instrument. This is Dawn's first international commission.

IT HAPPENED IN 1863

How West Virginia Became a State
by Dawn and Robert Peck



On June 20, West Virginia celebrated its 135th year of statehood. It was a long and interesting path that the settlers in the region took before statehood became official in 1863.

As early as 1669, the area that is now the Mountain State was explored independently by John Lederer and Robert Cavelier, Sieur de La Salle. The first permanent settlement was in Berkeley County in 1731. The next year, Scotch-Irish, Welsh, and German pioneers began to settle in the region, later coming into conflict with the French.

The settlers of these mountainous western woods were quite different from those of the rest of Virginia. As early as 1783, settlers west of the Allegheny Mountains had attempted unsuccessfully to create a new state called Westsylvania. The split between the eastern and western portions of Virginia grew more acute as the Civil War approached. The western territory sided more closely with the bordering free states of Ohio and Pennsylvania than with the slave state of Virginia.

Virginia seceded from the Union on May 13, 1861. Four weeks later, on June 11, representatives from 40 western counties voted to void Virginia's secession and declared their independence from Virginia. They established a provisional government, and on July 2 elected their first representatives to the United States Senate. The people voted overwhelmingly for the

(continued on next page)

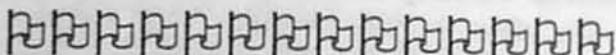
HISTORY

(continued from previous page)

formation of a new state, and drew up a new constitution.

On December 31, 1862, President Abraham Lincoln admitted a new state called West Virginia to the Union. By June 20 of the following year, West Virginia's formal entrance to the Union was complete.

Nowadays, it's hard to believe that West Virginia ever *wasn't* a state, so firmly entrenched is it in our heritages, our minds, and our hearts! ☺



TRAVELERS

(continued from page 3)

Dolomite Alps in northern Italy. Some of the peaks of this mountain range are formed of dolomite (hence the name), and have unusual colors. They also spent time in Tuscany, especially Florence. This city on the Arno River, seated in the picturesque Tuscany region, is famous for its artworks, Gothic and Renaissance architecture, and beautiful parks. Most of their clothes still fit, even after all of the wonderful food.

In June they traveled to Peru, where they explored Incan ruins, which has been a lifelong dream of both. They especially loved Machu Pichu, an Incan city built of granite and comprising temples, palaces, terraces, stairways, baths, and fountains, where they spent their eighteenth anniversary. They also spent time in Lima, the capital of Peru, and Cuzco, another important city.

KIDS' COLUMN

"It's All Yours"

Dumb Dora was so dumb, she thought farmers rotate their crops so they can get sun on all sides!

Dumb Dora was so dumb, she spent two weeks in a revolving door looking for the doorknob!

Dumb Dora was so dumb, she tried to write "Happy Birthday" on a cake, but couldn't get the cake through the typewriter!

Dumb Dora was so dumb, she swam halfway across the lake, decided she couldn't make it, and swam back!

Dumb Dora was so dumb, she wouldn't accept the tickets for a door prize because she already had a door!

Dumb Dora was so dumb, she was fired from her job as an elevator operator because she couldn't remember the route!

Dumb Dora was so dumb, she saw a sign, "Clean Washroom Ahead," and stopped to clean it!

Dumb Dora was so dumb, she put on her shoes and socks in the morning, in that order!

Dumb Dora was so dumb, she cut a hole in her new umbrella so she could tell when it stopped raining!

Dumb Dora was so dumb, she ate yeast and shoe polish every morning so she could rise and shine!

Wasn't Dumb Dora dumb?

DEAR PRUDY

by Prudence Reynolds

**Adoptive Mother Resents
Thoughtless Remarks**

Dear Prudy: I am the mother of three beautiful children, all of whom happen to be adopted. I can't tell you the number of times in my children's lives that perfect strangers have stopped us on the street and asked me if my children are "real" brother and sisters. (I always answer: "Yes, they are!") Other people say they "can't help but notice" that my children do not bear any physical resemblance to me. One woman once even told me that I had no business calling myself a mother, since I had never given birth!

Prudy, please advise your readers that such thoughtless remarks are nothing but hurtful to adoptive children and parents. After all, I'm the one who has rocked my children to sleep, taught them their ABCs, and sent them off to college. My older daughter is getting married soon, and I can't tell you how proud I am to be the mother of such a beautiful bride.

A Real Mother

Dear Mother: No woman could be a more "real" mother than you. There's a special place in heaven for parents who adopt their children. Thanks for writing.

Dear Readers: You may remember that, a few columns back, I asked my readers to share their solutions for nosy guests' going through their medicine cabinets. Here is just a sampling of the ideas I received. Some of them, as you'll see, are quite creative. Read on:
(continued on next column)

PRUDY

(continued from previous column)

From Center Point, WV: We fill our medicine cabinet with our son's marble collection whenever guests are expected. This is done by making a "jar" out of ice, which then melts, leaving the marbles loose.

From Coble, TN: I installed an unusual lock I found in a novelty shop. Instead of locking when the door closes, as some locks do, this one won't let the door close after it's been opened.

From Fordland, MO: We put a "snake-in-a-can" spring-triggered toy in ours!

From Hillsboro, WV: We have a strong piece of elastic that snaps the door back shut tight. If you know it's there, it's easily removed; but if not, goodness, it takes one by surprise.

From Moline, MI: I'm pretty handy with electronics, so I installed a small computer chip in my medicine cabinet. When light hits the chip, it says distinctly and emphatically: "I see you!" (You wouldn't believe the white-as-a-ghost face of one guest as she came out of the bathroom!)

This is Prudy talking again: Thanks to all who contributed. Please keep your creative (and entertaining!) household ideas on all subjects coming!

Send your letters to: Prudence Reynolds, The Sugar Maple Gazette, c/o Dawn and Robert Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806. Prudy regrets that, due to the volume of mail received, she is unable to answer letters other than those used in her column.

MUSIC TO OUR EARS Composer's Music Heard in Live Performance



BLOOMINGTON, Ind. and BATON ROUGE—Composer Robert Peck recently had two performances of his music. On February 25 in Bloomington, Indiana, the Indiana University Symphony Orchestra performed *Phaethon's Fall* for full orchestra. Then, *Hommage à Messiaen* for cello and harp (Robert himself played the cello part) was performed on March 16 as part of the Festival of Contemporary Music at Louisiana State University in Baton Rouge. Both pieces were very well-received by the audiences.

ALL DONE BY MIRRORS

Submitted by Loretta Kramer

A mountaineer found a mirror. "Well, if it ain't my old pappy. I never knowed he had a picture took," he said.

He took the mirror home and sneaked it up into the attic to hide it, but his action did not escape his suspicious wife. She slipped up to the attic and found the mirror.

"Hum-mm," she exclaimed, looking into it. "So, that's the old hag he's been chasing." ☺

“HAVE A SEAT”

Mathematician Elected Chair of Committee

CHICAGO—Judith Baxter has been named chair of UPPAC, a three-campus committee for the University of Illinois system. The chairship carries a 1½-year term. She is also the vice-chair of the committee at the University of Illinois.

HOW TO DÉCOUPAGE *Rien de Plus Facile! [Nothing Could Be Easier!]*

This "Step-by-Step Beginner's Guide" to *découpage* (from the French, "cutting out") will help you transform almost any plain, boring object into a collector's item with a handpainted look!

WHAT YOU'LL NEED:

- Paper printed with any decorative design, such as flowers, moons and stars, hearts, Victorian men playing sports, etc. Wrapping paper, prints, and greeting cards are all good sources. You can also purchase special *découpage* paper, or even pre-cut designs.
- Small, sharp scissors
- Small paintbrush
- *Découpage* glue such as Anita's™, or a "complete" glue-sealer-finish product such as Aleene's™, both available in craft stores. Also varnish, if not using "complete" product.
- Any smooth surface (picture frames, bottles, photo albums, furniture, etc.)

WHAT TO DO: Carefully cut out designs from paper. Brush glue (or "complete" product) on back of each cutout, immediately placing on smooth surface (you can overlap cutouts if you like). Let dry. Brush entire surface with 1-2 coats varnish (or "complete" product), letting dry between coats. Let dry completely. That's all there is to it!

DON'T FORGET...

There's still time to enter our "Best Family Dessert of All Time" contest! Just send us as many dessert recipes as you wish—yours or even an ancestor's (if submitting an ancestor's recipe, please also give his/her name)! See you in October!

THE SUGAR MAPLE GAZETTE



THE ADKISON-CARPENTER FAMILY NEWSLETTER

VOLUME II, NUMBER 1

OCTOBER 1997

ADVENTURERS EXPLORE THE "LAST FRONTIER"

Frigid Alaska Gives a Warm
Welcome to Travelers

by Judith Baxter and Stephen Smith

ALASKA—Our lifelong dream of hiking in Alaska's wonderful national parks came true this summer. We flew into Anchorage, rented a car, and spent two amazing weeks in Denali, Kenai Fjords, and Wrangell-St. Elias National Parks. Some of the most incredible moments came when we spotted animals in their own habitat.

We saw stellar sea lions and puffins on islands in the fjords and "out of season" orcas swim near our boat. Two young male moose played in a lake near us; mother moose with their babies happily grazed outside our window, and grizzly bears, marmots, caribou, and red fox relaxed in tundra while bald eagles soared overhead. (see FRONTIER, page 9)

FAMILY REUNION ⑧

Eighth Adkison-Carpenter Reunion
Is a Smashing Success

by Anne Baxter

LEWISBURG, W. Va.—The eighth Adkison-Carpenter reunion was held June 21 at the Western Sizzlin' in Lewisburg. A good time was had by all—catching up on the news, enjoying good food and company, and especially an air-conditioned room on such a hot and muggy day!

The oldest in attendance was eighty years old and the youngest was ten months old. The (see REUNION, page 6)

■ FROM THE EDITOR ■

The Sugar Maple Gazette has new headquarters! (See inside for more details!) From now on, please send all your newsletter submissions to:

Dawn Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806

LETTER

(continued from page 2)

member to send them to me at the new TSMG headquarters:

Dawn Peck
950 S. Foster Dr. Apt. 23
Baton Rouge, LA 70806

Many thanks to all those who have contributed! We've been considering making the newsletter "go quarterly," but unfortunately, we currently have hardly enough submissions to continue even semiannually. So please, please, please send me your news! And remember, you don't need to wait until the newsletter is about to come out.

And in the meantime, have a spooky and creepy Hallowe'en, a happy Thanksgiving, and wonderful and merry Christmas!

Love to everyone,

Dawn

Dawn Williams Peck
950 S. Foster Dr.
Baton Rouge, LA 70806

ANY NEW BUSINESS?

Big Man on the Campus is
Businessman, Too



GLENVILLE, W. Va.—John Baxter is currently in a play. He has changed his major at Glenville State College to business. He plans to start his own business when he graduates.



THE SUGAR MAPLE GAZETTE

*Rooted in West Virginia, Branching over
All the Land*

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ASSOCIATE EDITOR Robert Peck

PUBLISHERS Dawn and Robert Peck

ART DIRECTOR Dawn Williams Peck

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MOVING? Send change of address to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

SEND SUBMISSIONS TO: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.

NEW DIGS

Family Members Buy New House

SALISBURY, N.C.—Jim and Bonnie Baxter have bought a new house. See "Family Addresses: Updates" for their new address. Congratulations, Jim and Bonnie!

RECIPES

(continued from page 4)

(VINEGAR PIE)

Beat up brown sugar, white sugar, flour, vinegar, and 1/2 c. water real good. Add boiling water. Put on and cook real thick. Put in pie shell. ☺

*Mabel Kramer Irvine
Marlinton, West Virginia*

POTATO CHIP COOKIES

This is a good way to use up those crumbled potato chips at the bottom of the bag!

1 c. white sugar
1 c. brown sugar
1 c. solid shortening
2 eggs, slightly beaten
1 t. vanilla
2 c. sifted flour
1 t. salt
1 t. baking soda
1 c. chopped nuts
2 c. crushed potato chips

Cream sugars and shortening. Add eggs and vanilla; beat well. Combine dry ingredients and add to shortening; mix. Fold in nuts and potato chips; mix well by hand. Shape into walnut-sized balls (or drop by rounded teaspoons). Flatten with fork on ungreased cookie sheets. Bake at 350° F. 10-12 min. or until golden brown. Cool on sheets 1 min., then remove to cooling racks and cool thoroughly. Makes about 5 dozen. ☺

*Anne Baxter
Hillsboro, West Virginia*

SMALL-TOWN CHARM GREETS PROFESSOR

Educator Enriches Young Minds at
New Job 

GREENCASTLE, IN.—**Helen Hunt Mills** has a new job in the Education Department at DePauw University. She is living in **Dan Quayle's** old fraternity house! Her new office address is: 4 Asbury Hall, 400 Locust St., Greencastle, IN 46135-3700 (office telephone: 765-658-4817). [Editor's Note: See "Family Addresses: Updates" for Helen's new home address and phone number.] Her foldout couch is available to all who visit the Indianapolis area. Congratulations, Helen!

FARMING, WEST VIRGINIA STYLE

Family's Activities Spark New

◊ Life into Old Farm ◊

by Patty Mason

HILLSBORO, W. Va.—In August, **Patty** and **Bill Mason**, along with **Brian**, **Joey**, and **Rhonda**, just celebrated a year of moving into the home place of the late **Nema** and **Willie Adksion**. Bill is working on a farm as well as doing a little farming of his own. He has four sheep and two calves. He is carrying on Willie's tradition. He had a very good garden with nice beans, potatoes, squash, and cucumbers. Patty planted the well-bearing cucumbers that Nema would be proud of!

On June 8, Rhonda graduated from Pocahontas County High School. On August 18, she started college at Greenbrier (see **FARMING**, page 9)

EURO DISNEY

*Le Lieu le Plus Heureux du Monde*

[The Happiest Place on Earth]

by Dawn and Robert Peck

PARIS—When we asked ourselves where we should go for our summer vacation, the answer was obvious: «*Allons à Disneyland Paris* [Let's go to Disneyland Paris]!»

The Magic Kingdom was bustling with happy children of all ages and nationalities. Rides were named in either French or English, and the cheerful workers spoke French. The Central Plaza was decorated in honor of "The Hunchback of Notre-Dame," and we got to walk through Quasimodo's bells.

We had a scary ride through the Phantom Manor [Haunted Mansion], and a cheerful visit to *La Cabane des Robinson* [the Swiss Family Robinson Treehouse]. We went on Peter Pan's Flight and the Pirates of the Caribbean, and had another scary time (beware of *la sorcière méchante* [the wicked witch]!) on *Blanche-Neige et les Sept Nains* [Snow White and the Seven Dwarfs]. We explored *Les Mystères du Nautilus* [20,000 Leagues under the Sea] and Alice's Curious Labyrinth, and also rode in *Les Pirouettes du Vieux Moulin* [Old Mill Buckets] and through *Le Pays des Contes de Fées* [Fairy Tale Land]. We also toured *Le Château de la Belle au Bois Dormant* [Sleeping Beauty's Castle], including the upper section called *La Galerie de la Belle au Bois Dormant*. Our very favorite ride was "it's a small world," which we went through three times.

(see DISNEY, page 10)

MY DEER

Wildlife Enthusiast Never at a Lack
for Beautiful Sights

HILLSBORO, W. Va.—**Anne Baxter** has been observing closely several wild deer who have been feeding near her home. She was especially interested in a mother doe who apparently has *twin* fawns! ☺

♥ THE HONEYMOON'S
JUST STARTINGNew Puppy Adds to Exciting New
Married Life

UNIONVILLE, Va.—Newlyweds **Robbie** and **Laura Sacra** have adopted a little terrier puppy named **Shania**. In July, Robbie came out of the navy. He has been working at the Warrenton Training Center. He has just received word that he has been accepted to train to become a correctional guard for the state of Virginia. In June, Laura started working for Hospice Care in Culpepper, Virginia. She is also taking night classes for nursing.

GOIN' PLACES

Getting There Is Half the Fun

HAYES, Va.—**Deb Thompson** is working. **Jo** is still keeping everyone a-goin'. Deb goes to West Virginia to farm with **Bill Mason**, and Jo can take and fix a nice meal out of it all. Deb and Jo also take trips to Tennessee to visit their daughter **Donna**, son-in-law **Darris**, and grandchildren **D.J.** and **Briana**.

DISNEY

(continued from page 10)

costumes, saying "Hello!" in several languages. And, of course, we ate pizza at Buzz Lightyear's Pizza Planet, and later on ate a warm pastry with chocolate sauce (where else but Disneyland Paris?). What a joyeux time we had! ☺

ARTS 'N' CRAFTS**How to Dye Clothes at Home**

Tired of that dingy old workshirt that you wear only when working outdoors? Here are step-by-step instructions on how to give it a lift and make it into your very favorite shirt. It's as easy as ①, ②, ③!

● BLEACHING [Editor's Note: Skip this step if garment is already white or off-white.] Put on rubber gloves. Fill a sink or other large container $\frac{3}{4}$ full of water; add 1-2 cups liquid bleach. Add garment. Let sit overnight or until completely whitened. Rinse garment thoroughly with water, taking care to keep bleach solution off skin.

● DYEBAH Fill a stainless steel pot, such as an aluminum canning pot (or other container *not* made of plastic or fiberglass) with *hot* water. Stir in a package of powdered clothes dye (such as RIT[®]), or two packages to make a brighter color. Wet garment in *cold* water, add to pot. Bring to simmer. Stir constantly (back and forth, up and down) for 30-60 minutes, until garment is desired shade.

● RINSING AND DRYING Rinse garment in warm water, then gradually cooler water until water runs clear. Wash garment in warm sudsy water to remove excess dye.
(continued on next column)

(continued from previous column)

Dry garment in dryer or let air dry. Meanwhile, clean pot with bleach, then scrub with powdered cleanser if needed.

Voilà! Now you have a beautiful, "like-new" garment that is sure to be your favorite!

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Editor's Note: For a complete listing of Family Addresses, please send your request to: Dawn Peck, 950 S. Foster Dr. Apt. 23, Baton Rouge, LA 70806.